

Angel hair pasta with prawns, chilli, tomato & basil

Serves 2

Preparation: 15 minutes

Cooking: 10 minutes

160g angel hair pasta

2 tbs extra virgin olive oil, plus extra to drizzle

1 bulb baby fennel, trimmed, finely diced

3 garlic cloves, thinly sliced

1 long red chilli, deseeded, thinly sliced

Zest of ½ lemon

12 large green king prawns, peeled, deveined, halved lengthwise

2 large vine ripened tomatoes, deseeded, diced

1/4 cup baby basil leaves

Cook the pasta in a large saucepan of well salted boiling water, according to packet instructions or until al dente. Drain and return to pan.

Meanwhile, heat olive oil in a large frying pan over a medium heat. Add the fennel, cook stirring occasionally for 3-4 minutes or until softened. Add garlic, chilli and lemon zest, cook stirring for 1 minute. Add the prawns and cook stirring occasionally for 2 minutes or until just cooked through and opaque. Add tomatoes and warm through.

Remove from the heat. Add to the hot pasta with the basil leaves. Serve immediately with cracked black pepper and an extra drizzle of oil if desired.