

Q RECIPE CARD

NAME OF DISH: HOT HONEY PRAWN & CHORIZO LINGUINE

SERVES: 2

PREP TIME: 15 MINS

COOK TIME: 15 MINS



INGREDIENTS

175g dried linguine (313002)

175g raw peeled king prawns (614038)

2tbsp Extra Virgin Olive Oil (411029)

Salted Butter (013016)

NEW 65g Diced Chorizo (045079)

NEW 2 garlic cloves, crushed (GARL)

150g sundried cherry tomatoes, halved (163016)

NEW Hot Honey (212036)

NEW 1 Fresh Red Chilli, deseeded & finely chopped

NEW 1 Fresh Banana Shallot, finely chopped

100ml White Cooking Wine (381002)

2 tbsp Tomato Passata (163030)

2tsp Champagne Vinegar (255213)

NEW Fresh Parsley, finely chopped

NEW 1 Juice of one half of Fresh Lemon (L)

DIRECTIONS

- STEP 1.** Set a pot of water to boil on the stove and season heavily with salt. Once boiling, place your linguine in the seasoned water and cook 8-10 minutes until al dente
- STEP 2.** Heat oil in a large frying pan and add chorizo and fry for 2-3 minutes until chorizo starts to release its oils and the edges crisp up
- STEP 3.** Add in your chopped shallots, garlic, chilli and cherry tomatoes. Season with salt and pepper to taste and cook on medium heat for 5 minutes
- STEP 4.** Add tomato puree, vinegar and white wine. Reduce the wine and add the passata and cook on medium until the sauce has reduced to the right consistency.
- STEP 5.** Heat oil and butter in a large frying pan, add the prawns and cook for 3-4 minutes until the colour of the prawns start to change. Once they are cooked, add your tomato sauce.
- STEP 6.** Remove your cooked linguine from the seasoned water and stir to combine it with your sauce, check seasoning and adjust to taste.
- STEP 7.** Serve immediately and finish off with your chopped parsley and a squeeze of fresh lemon and good drizzle of hot honey and enjoy