



Calamarata Pasta with Pesto, Prawns & Peppers

This pasta is a great dish for the warmer months as it is a fresh and light dish. The sharpness of the lemon juice combines well with the pesto and the pepper gives the dish a sweet element. The beauty of this recipe is that it can be used with any pasta shape, but the calamarata is a great option with the internal ridges perfect for holding the sauce. The amount of ingredients are really subject to preference so add as much or as little wanted.



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Serving Size 3-4 People - Prep Time 20/30 Minutes

Ingredients for the Sauce:

Basil Pesto 2-3tbsp
King Prawns (per
preference)
Extra Virgin Olive Oil
(drizzle)
One Clove of Garlic (diced)
Juice of Half a Lemon
Half of a Red Pepper (diced)

Ingredients for the Pasta:

Salt to Taste
Calamarata 400g

Step 1: Get your pasta cooking in large pot of boiling water and when you are in the final few minutes of cooking move on to Step 2:

Step 2: Add the red pepper and garlic into a frying pan with the extra virgin olive oil and cook over a medium heat.

Step 3: After the peppers and garlic have cooked for a few minutes and the pepper has gone soft, add in your prawns and cook until pink on both sides. Squeeze in the lemon juice.

Step 4: When the pasta is cooked to your liking, drain the pasta and add to the frying pan, retaining a small amount of the pasta water. Add in the basil pesto and stir thoroughly.



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