

# Prawn, Roast Tomato and Lemon Linguine.

Servings: 2 portions



## Ingredients

- Linguine x 250g
- Large Prawns (raw, peeled) x 200g
- Garlic x 6 Cloves
- Brown Onion x Half
- Tomato Paste x 2tbsp
- Smoked Paprika x 2tbsp
- Tinned Tomato x 1
- Fresh Plum Tomato x 400g
- Lemon x 2
- Fresh Parsley x Big Handful Chopped

## Method

- Mince the garlic and chop the onion as finely as you can.
- Put a pan on a low heat, using a glug of good quality extra-virgin olive oil gently begin to fry off the garlic.
- Once the garlic begins to golden slightly add in the onions and continue to sweat off on a low heat until soft.
- Next add the tomato paste and paprika and cook out for a minute, then add the tinned tomatoes. Fill the empty tin half way with water and add to the sauce.
- Let the sauce simmer for 15 minutes, season and blitz to a smooth consistency.
- Whilst the sauce is simmering away, roast the fresh tomatoes in the oven until they just start to soften but still hold their shape.
- Cook the pasta as per the packet instructions.
- In a separate frying pan on a high heat, fry the prawns in a little oil, tossing until pink all over then squeeze in the juice of 2 lemons.
- Drain the pasta and add to the sauce along with the prawns, roasted tomatoes and a large handful of chopped parsley.