



KALAMUNDA FARMERS MARKET

Angel Hair Pasta tossed with Prawns, Chilli, Basil and Extra Virgin Olive oil

Ingredients for 4 entrée portions

280 grams fresh angel hair pasta
80mls lemon pressed extra virgin olive oil
1 fresh red chilli
2 ripe tomatoes, deseeded and chopped
2 cloves garlic, chopped
½ cup fresh cream
½ cup (loosely packed) fresh basil leaves
12 large raw prawns, cut into cubes
Sea salt and freshly ground black pepper

Bring a large pot of salted water to boil.
Heat a large fry pan over medium-high heat.
Add the lemon oil, and tomato, chilli and garlic, sauté for 1 minute, and then add cream.
Boil cream for approximately one minute, add prawns and basil, reduce heat to moderate, and cook for another 45 seconds, until prawns are just cooked.
Drop pasta into water to cook, strain and drop into sauce.
Toss well and serve out into four warm plates.

