

Prawn, tomato and garlic spaghetti



Preparation time: 5 minutes
Cooking time: 15 minutes
Total time: 20 minutes
Serves: 8 children

Ingredients

360g dried spaghetti
400g tomatoes
1 garlic clove, crushed
4 tbsp extra virgin olive oil
2 tbsp lemon juice
Pinch salt
450g King Prawns
Large handful basil leaves, shredded

Method

1. Cook the spaghetti in a large pan of boiling water according to pack instructions.
2. Meanwhile, use a coarse grater to grate the tomatoes into a mixing bowl (discarding any leftover skin). Stir in the finely grated garlic, oil, lemon juice and pinch of salt. Finally, stir in the prawns.
3. As soon as the pasta is ready, drain and tip into the mixing bowl, tossing it for a minute or so to soak up the sauce.
4. Toss through the basil and serve immediately.
5. You can leave the prawns to marinate in the garlicky tomato sauce for up to an hour in the fridge before adding to the cooked spaghetti