

BARBETTA

PRAWN & ZUCCHINI NAPOLETANA

Serves 2

What you'll need:

- 160g peeled green prawns, sliced lengthways
- 240g sliced zucchini
- 10g chopped garlic
- 6g chopped chilli
- 240g ready made Neapolitan sauce
- 8g (10 leaves) chopped basil
- 20g olive oil
- 50ml white wine
- 10g extra virgin olive oil
- 1g salt

Throw it together:

1. In a large frypan on high heat, add olive oil & zucchini. Fry until half cooked.
2. Add prawns, garlic, chilli & salt. Fry together for 1 minute and then add wine.
3. Allow to evaporate and then add Neapolitan sauce.
4. Add pasta to sauce, stir for a minute.
5. Add cooked pasta to sauce, stir for a minute.
6. Remove from heat, add basil, extra virgin oil and stir.
7. Serve