

PRAWNS AND CHILLI PERSIAN FETTA LINGUINE WITH FRESH BASIL

SERVES: 4
PREP: 10 MINS
COOK: 15-20 MINS



INGREDIENTS

- 180g Yarra Valley Cheese Persian Fetta with Chilli
- 500g linguine pasta
- Approx. 500g raw prawns, peeled & deveined
- 3 cloves garlic, crushed
- ¼ cup extra virgin olive oil
- 250g cherry tomatoes
- 400g can diced tomatoes
- 2 tbsp baby capers, drained
- 1/2 bunch fresh parsley, chopped
- 1/2 bunch fresh basil leaves to garnish

METHOD

1. In a medium sized saucepan, boil salted water and add pasta, stirring occasionally for 8 – 10 minutes until al dente.
2. Drain pasta, but keep half a cup of the cooking liquid.
3. In a bowl, mix prawns and garlic with one tablespoon of extra virgin olive oil.
4. In a large, deep non-stick frying pan slowly add prawns over a medium heat. Stirring for about 3 minutes or until just cooked, then remove from the pan.
5. In the same pan, add remaining extra virgin olive oil and cherry tomatoes and stir for about 3 minutes or until softened.
6. Add diced tomatoes and baby capers, and stir for a further 2 minutes.
7. Stir through pasta, prawns, reserved cooking liquid and parsley until combined and heated through.
8. Season with salt and pepper to taste.
9. Lightly toss through Yarra Valley Cheese Persian Fetta with Chilli and garnish with fresh basil leaves.



yarra valley cheese

The way cheese should be.