

ASK ITALIAN

HOME EDITION



PASTA FRESCA KING PRAWN & CRAYFISH

Fresh egg frilly tagliatelle, succulent king prawns and crayfish in a creamy seafood and tomato sauce with a hint of chilli, topped with a large king prawn in its shell.

PASTA FRESCA KING PRAWN & CRAYFISH

Make sure to store your meal kit in the fridge until you're ready to start cooking.
Have a read through the instructions before you begin.

Serves
2

Prepare Time:
3 Mins

Cook Time:
5 Mins

Consume On:
Day of Delivery

INGREDIENTS

Plum Tomatoes
Frisly Tagliatelle Pasta
Crevettes
Marinated Prawns
Crayfish
Red Chilli
Seafood Sauce
Tomato Sauce
Parsley

— From your cupboard —

Cooking oil
Salt & Pepper (to taste)

EQUIPMENT



Pan



Colander



Frying
Pan



Tablespoon



Mixing
Spoon

METHOD - READY, STEADY, CHEF!

1. Slice the plum tomatoes into quarters with a sharp knife.
2. Bring a pan of water up to a boil, adding the frilly tagliatelle for 3 minutes whilst stirring gently.
3. At the same time, add a tablespoon of oil to a frying pan placed over medium heat and fry the Crevettes (the large shell on prawns) for 1 minute turning half way through.
4. Add the marinated prawns, crayfish, chopped plum tomatoes and chopped red chilli to the frying pan and cook for a further 2 minutes (at this point season with salt and pepper to taste).
5. Add the two sauces to the frying pan and bring to a boil using a low heat until it begins to simmer.
6. Using a colander, drain the pasta and add to the frying pan along with a few tablespoons of the pasta water (this helps to create a rich and creamy sauce).
7. Cook the pasta for another minute along with the sauce whilst mixing everything together.
8. Time to plate up - serve piping hot and enjoy.

ALLERGENS

Celery, Wheat, Crustaceans, Eggs, Fish, Milk, Mustard, Garlic, Onions.