

LINGUINE ALLA SABBIA CON GAMBERETTI

Linguine De Cecco with chili, garlic, anchovies, prawns and breadcrumbs



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Serves 4

INGREDIENTS

— Available at Mediterranean foods

380g Linguine Artisan De Cecco	2 large cloves garlic thinly sliced
4 tablespoons extra virgin olive oil	2 tablespoons chopped Italian parsley
1 teaspoon chili flakes	2 cups frozen prawn tails
4 anchovy fillets	
4 tablespoons fine breadcrumbs	

METHOD

1. In a large pot of simmering salted water cook the linguine.
2. In the meantime fry lightly with the oil, the garlic chili and the anchovies until the anchovies disintegrate.
3. Add the Italian parsley and the prawns. Add a little of the linguine cooking water and simmer for a couple of minutes to cook the prawns.
4. When the pasta is 'al dente', drain it and toss it into the sauce adding half of the breadcrumbs. Mix well and serve, sprinkling the rest of the breadcrumbs on top.

Buon Appetito.

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