

King Prawn and Chorizo Linguine

Serves 4

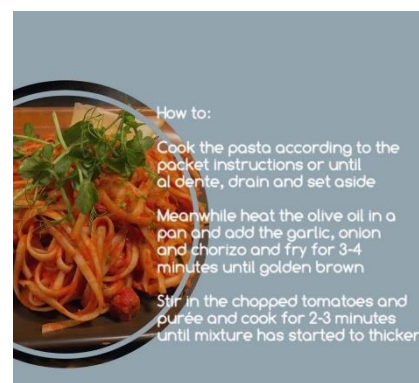
INGREDIENTS

- 2 tsp olive oil
- Half white onion (Finley chopped)
- 2 cloves garlic (Finley chopped)
- 150g chorizo (cut into small cubes)
- 400g chopped tomatoes
- 40g Tom purée
- 400g king prawns (peeled, de veined and cooked)
- 50ml double cream
- 1 tbsp diced parsley
- 400g linguine (fresh is possible)
- Salt and freshly ground black pepper
- 1 lemon for garnish
- Fresh Parmesan (optional)



METHOD

- Cook the pasta according to the packet instructions or until al dente, drain and set aside
- Meanwhile heat the olive oil in a pan and add the garlic, onion and chorizo and fry for 3-4 minutes until golden brown
- Stir in the chopped tomatoes and purée and cook for 2-3 minutes until mixture has started to thicken
- Add the king prawns, double cream and parsley and simmer for 2-minutes stirring well
- Remove for the heat and add the cooked pasta mixing well to coat
- Season with salt pepper and wedge of lemon and fresh Parmesan (optional)



Give them a go and remember to share your photos and tag us via our Facebook and Instagram pages @themaybush
We cannot wait to see your creations!



a group of individual inns