



CLONAKILTY

PRAWN PASTA





Prawn Pasta

Recipe by Chef Kevin Dundon

Ingredients

- 300g Tagliatelle pasta
- 3 tbsp olive oil, plus extra for drizzling
- 1 garlic clove
- 1 tsp smoked paprika
- 150g prawns
- 2 shallots, sliced



- 25g parsley, chopped
- 1 lemon, grated zest and juice
- 2 tbsp Irish Yogurts Clonakilty Half Fat Crème Fraîche
- Salt and Pepper

Directions

- Cook the pasta in a large pan of boiling salted water as per pack instruction or until al dente
- In a small bowl, combine the prawns with the smoked paprika, chopped garlic, lemon zest and olive oil. Coat the prawns and set aside for 10-20 minutes to marinate
- Then, heat the olive oil in large pan, or wok. Add the shallot, extra chilli if desired and the marinated prawns
- Sautee for 2-3 minutes until the prawns are cooked or opaque in colour. Remove from the heat and keep aside warm
- While the prawns are cooking, in a large bowl, combine the crème fraîche with the lemon juice and fresh herbs. Season well. Keep aside
- Once the pasta is cooked. Remove from the heat drain, keep a little of the cooking water to help create a smoother texture if needed
- Add the pasta to the crème fraîche mixture and add the cooked prawns as well. Shake to combine all the flavours
- Serve immediately with an extra drizzle of olive oil and fresh herbs