

Creamy Prawn Pasta

Ingredients

Serves 4

500g spaghetti pasta
40g butter, chopped
4 garlic cloves, sliced
2 leeks, trimmed, sliced
½ cup dry white wine
500g raw prawn meat
2 bunches asparagus, trimmed, halved
(crossways and lengthways)
300ml thickened cream
½ cup grated parmesan
2 tbsp chopped fresh tarragon, plus extra
1 zucchini, cut into ribbons
½ cup frozen peas



Method

Cook pasta in large saucepan of boiling salted water until al dente. Drain, reserving 1/3 cup cooking liquid.

Meanwhile, heat oil in a large deep frying pan over medium heat. Cook leek and garlic, stirring, for 3 minutes or until leek softens. Add wine. Cook for 3 minutes or until almost evaporated.

Add prawns and asparagus. Cook for 2 minutes or until prawns just change colour. Add cream and reserved cooking liquid. Bring to a simmer. Add parmesan and tarragon. Stir until smooth. Season. Add pasta, zucchini and peas. Stir until peas are tender.

Top with extra tarragon. Serve.