

# Recipe idea

## Creamy pasta with prawns and panko

Main course - 4 persons

Preparation: 15 minutes | Cooking time: 20 minutes



### Ingredients

- 500 grams of big raw p&d prawns EPIC
- Salt
- 1 onion, diced
- 7 cloves of garlic, smashed and cut
- 2 lemons
- A handful of fresh parsley
- 100 grams of panko
- Olive oil
- A stick of butter
- ½ tsp of chili flakes
- 180 ml of white wine
- Tagliatelle or fettucine

### Preparation

Defrost the prawns over night in the fridge. Pat them dry and season them with the salt.

Cook the pasta according to the instructions on the packaging.

Heat the panko in some olive oil. Add 2 of the 7 cloves of garlic. Keep stirring. Add onion, rest of the garlic and lemon zeste.

Cook the prawns in another pan. Keep them warm when they are ready.

Now add 4 tablespoons of butter, 1 teaspoon of salt and chili flakes to the panko. See to it that it gets a nice brown colour. Add the white wine and let it cook. Add some of the cooking water from the pasta to the sauce. Add the prawns together with some more butter and the chopped parsley.

Squeeze half a lemon onto the dish and serve with the pasta!



**Vannamei shrimps, peeled, pull deveined**  
**Product code = PD5 16/20P**

16/20 pieces/360g  
5kg carton, bulk