Spicy Prawn Linguine with Green Beans
RECIPE

Spicy Prawn Linguine with Green Beans

Cook	20 mins
Prep	5 mins
Makes	4 servings

Intensify your pasta with this fiery sun-ripened tomato and chilli sauce. Cooked with prawns and then stirred through linguine and green beans, this meal is sure to turn your tastebuds up to eleven!

INGREDIENTS

- 240g dried linguine/spaghetti
- 300g trimmed green beans
- 400g Dolmio Intensify Sun-ripened Tomato and Chilli Pasta Sauce
- 400g cooked king prawns

Instructions

1. Cook the pasta according to the packet instructions.
2. Cut the green beans in half and add to the pasta 4 minutes before the end of the cooking time. Remove from the heat and drain.
3. Heat the sauce and prawns in a large pan over a medium heat for 5 minutes.
4. Add the linguine and beans, stir well and serve with a little grated cheese and black pepper.

More Recipes Like This

Mushroom and Butternut Squash Bolognese

Cooking time

30 mins

Prep time

10 mins

Salmon and Broccoli Pasta Bake

Cooking time

20 mins

Prep time

15 mins

Courgetti Bolognese

Cooking time

30 mins

Prep time

15 mins

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