



INGREDIENTS:

- ☐ 800 g Breco Prawn Meat
- ☐ 4 cups cooked penne pasta
- ☐ 2 tbsp butter
- ☐ 1 tbsp olive oil
- ☐ 2 cloves crushed garlic
- ☐ 3 spring onions with tops chopped
- ☐ 1 cup roughly chopped cherry tomatoes
- ☐ Zest of 1 ripe lemon
- ☐ 3 tbsp basil pesto
- ☐ 50 g grated parmesan cheese

METHOD:

01. Cook pasta first. Heat the olive oil and butter in a saucepan. Stir in the garlic, spring onions and prawn meat. Cook, stirring for 4 minutes. Stir in the tomatoes and cook for 3 minutes.
02. Add the lemon zest, pesto and cooked pasta. Warm the pasta through, stir in the parmesan and serve with a large green salad.