



Paccheri with prawns

Here is a tasty recipe packed with flavour and colour. Paccheri with prawns is a delicious dish and surprisingly tasty.

Ingredients (4 Servings)

Shopping List

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| <input type="checkbox"/> 240 of Pacchero | <input type="checkbox"/> 20 mild frying peppers |
| <input type="checkbox"/> 10 /15 Pachino cherry tomatoes | <input type="checkbox"/> Extra virgin olive oil |
| <input type="checkbox"/> 20 prawns | <input type="checkbox"/> Fresh chilli peppers |
| <input type="checkbox"/> half glass of white vine | <input type="checkbox"/> Tomato concentrate |

Preparation

Clean the prawns, remove the heads and slit in the middle so the liquid runs out during cooking. Pour two tablespoons of oil into a frying pan, let the prawns brown then add the white wine. After the wine has evaporated, add the cherry tomatoes, a pinch of tomato concentrate and two wooden spoonfuls of boiling water. Let simmer for about 15 minutes then add the fresh chilli pepper. Wash the mild frying peppers and cut off the tops where the seeds are. Pour two tablespoons of oil into another frying pan and soften the mild frying peppers. Season with salt and let soften.

Once the mild frying peppers are done, slice them crosswise and add to the prawn sauce.

Cook the paccheri in salted boiling water for 18 minutes. When done, drain and toss in the sauce