

SINCE 1838
Knorr[®]

Creamy Tomato & Basil Rigatoni with Prawns

Ingredients

- 2 tbsp olive oil
- 10 tiger prawns, peeled and butterflied
- 4 cloves garlic, finely chopped
- 1 tsp tomato puree
- 150ml white wine
- 200g tomato polpa
- Salt and pepper to taste
- Pinch sugar
- 1 Knorr Fish Stock Pot**
- 100-150ml single cream
- 2 tbsp chopped fresh basil leaves
- 2 tbsp grated Parmesan cheese
- 200g rigatoni pasta

Method

- 1** Start this recipe by cooking the rigatoni to al dente` in a pan of boiling salted water.
- 2** Heat and pan and fry the prawns in a hot pan with the oil to brown and remove.
- 3** Add in the onion and garlic and fry for 3 minutes.
- 4** Add in the tomato concentrate, cook for 1 minute then splash in the wine to evaporate.
- 5** Add in the tomato polpa, season with salt, pepper and sugar and cook down for 10 minutes.
- 6** When ready, add in the cream and cook for 1 minute before taking off the heat.
- 7** Stir in the chopped basil, parmesan cheese and add in the prawns.
- 8** Allow to sit for 2 minutes to cook through then stir in the cooked rigatoni pasta and serve immediately.

