



# nasone – king prawn, chilli and garlic paste arugula

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## ingredients

large king prawns (shelled)	400g
extra virgin olive oil	50g
finely chopped garlic	20g
finely diced large red chilli	8g
italian parsley (chopped)	10g
fresh red chilli padi (bird's eye)	12g
dried chilli flakes	2g
salt	2g
black pepper	2g
extra virgin olive oil	40g
dried pasta, blanched	760g
fresh pasta	560g
rucola	120g

## methods of preparation

- 1 in a large frying pan, sear the king prawns (shelled, leaving the tail and head intact) over high heat on both sides.
- 2 add in a quarter of chopped garlic and a pinch of dried chilli flakes into the pan, and season with salt and pepper.
- 3 remove the prawns and leave in the oven until cooked.
- 4 meanwhile, using the same pan, heat the oil and sauté the remaining chopped garlic over medium heat.
- 5 add in the diced red chilli and chopped parsley.
- 6 sauté for about 20 seconds and add in the remaining dried chilli flakes.
- 7 season with salt and pepper.
- 8 blanch the pasta, add into the pan and toss with a spoonful of the pasta water.
- 9 portion the pasta into a pasta plate and place a king prawn on top.
- 10 garnish the side with arugula salad.
- 11 sprinkle with extra virgin olive oil and serve immediately.