










Chilli Garlic Prawn Pasta

A vibrant and flavorful pasta dish featuring succulent prawns in a spicy tomato sauce. This recipe is quick to make and delivers a satisfying and delicious meal.

 Seafood

 Pasta

 Dinner

 Prep Time	 Cook Time	 Servings
20 Minutes	25 Minutes	Two Person
 Difficulty	 Diet	 Ingredients
Easy	Non Veg	13

Directions

- Season the Prawns: In a bowl, mix minced garlic, salt, pepper, paprika, and olive oil. Add prawns and toss to coat. Marinate for 10-15 minutes.
- Cook the Pasta: Boil salted water, cook linguine or spaghetti according to package directions. Drain, reserving ½ cup pasta water.
- Cook the Prawns: Heat olive oil in a skillet. Add marinated prawns and cook for 2-3 minutes per side until pink and opaque. Remove and set aside.
- Make the Sauce: In the same skillet, cook minced garlic for 1 minute. Add diced tomatoes, tomato paste, and chilli flakes. Cook for 5-7 minutes until tomatoes break down.
- Stir in brown sugar, salt, and pepper.
- Combine Pasta and Sauce: Add cooked pasta to the skillet. Toss to coat, adding reserved pasta water if needed.
- Finish the Dish: Add cooked prawns and toss. Stir in fresh parsley.
- Serve: Serve hot, topped with parsley, chilli flakes, olive oil, and parmesan cheese (optional).

Ingredients

Name	Measurement	Quantity	Notes
Linguine or Spaghetti	Grams	300	N/A
Garlic	Other	3	minced
Paprika	Teaspoons	1	sweet or smoky
Chilli Flakes	Tablespoons	0.5	adjust to taste, plus extra for serving (optional)

Name	Measurement	Quantity	Notes
Parmesan cheese	Other	N/A	optional, for serving
Tomato paste	Tablespoons	1	N/A
Sugar	Teaspoons	1	brown or white
Tomato	Grams	500	fresh, diced
Black pepper	Teaspoons	0.25	to taste
Prawn	Grams	300	raw, thawed, peeled, and deveined
Olive oil	Tablespoons	3	plus extra for serving (optional)
Parsley	Cups	1	fresh, finely chopped, plus extra for serving (optional)
Salt	Teaspoons	0.75	to taste