

Nibbly Pig

Prawn, chilli, lemon and mizuna spaghetti

Mizuna (also known as Japanese mustard) is a peppery tasting salad leaf that goes well added to milder salad to pep it. It can also be added to stir fries, soups or pasta.



Ingredients (serves 4)

350g spaghetti
A dash of olive oil
1 garlic clove, finely chopped
1 chilli, finely sliced
3 ripe tomatoes, roughly chopped
1 tablespoon tomato purée
400g raw tiger prawns
1 lemon, juice and zest
A handful of mizuna, washed
Salt and pepper

Method

Cook the spaghetti in boiling salted water as per instructions.

Meanwhile in a separate pan heat the oil and sauté the garlic and chilli for a minute.

Add the chopped tomatoes and purée, stir through and cook for 3 minutes, stirring occasionally until the sauce starts to thicken.

Toss in the prawns and cook for a minute or two until they are cooked.

Add the lemon juice and season.

Drain the pasta and stir through the mizuna.

Serve the pasta in bowls topped with the prawns and a scatter of lemon zest.



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