



PEZZULLO LINGUINE WITH WHITE PRAWNS AND ZUCCHINI

Ingredients: 4 serves

*350 g Pezzullo Linguine
150 g Zucchini (only the green part)
250 g clean white prawns
Garlic, salt and chillies, to taste
Extra virgin olive oil, to taste*

To garnish

*Fried parsley
Tomato flakes*

Preparation

Clean and peel the prawns, cut them in such a way as to get a tartare and season it with extra virgin olive oil, salt and pepper.

Cut the green part of the zucchini into thin slices. Heat the extra virgin olive oil in a large skillet over medium-high heat. Add a clove of garlic and zucchini. Season with salt.

Cook Pezzullo Linguine according to package directions until tender yet al dente.

Add the pasta to the pan with zucchini and toss over high heat for 1 minute.

Put in a dinner plate Pezzullo Linguine, forming a sort of nest. On the top put the prawns tartare; garnish with tomato flakes and parsley leaves. Serve.

