

Spaghetti with fresh mint and prawns

20 min 

1 

2 

20 min 

Ingredients

250g Schär Spaghetti, 2 tomatoes or 2 handfuls of cherry tomatoes, 12 fresh prawns, 10-15 fresh mint leaves, olive oil for frying, salt, pepper, 1 pinch of sugar

Method

Shell and clean the prawns; cut into small pieces, but set four aside for decoration. Sauté briefly in olive oil. Add the chopped tomatoes (or quartered cherry tomatoes). Season with salt, a pinch of sugar and pepper. Boil the spaghetti in plenty of salted water for approx. 11 minutes or until "al dente". Combine the spaghetti and tomatoes, mix well, adding a little more olive oil and finally stir in the chopped mint leaves. Serve on two plates, garnishing each one with two prawns and a mint leaf.



Oscar's tip

If preferred, use basil instead of mint. If no fresh mint is available, dried mint may also be used (take care, use less!). Mint is easy to grow on the balcony and tastes good if served with grilled meat or a tomato salad.

