



Prawns Pancetta Pasta

Servings: 6 people

Prep Time: 30 mins

Cook Time: 20 mins

Ingredients:

1. 200g pancetta diced.
2. 250g cherry tomatoes halved.
3. 300g uncooked prawns.
4. 1 packet spaghetti. Boil in salt water with 2 teaspoons oil.
5. 1 teaspoon minced garlic and 1 teaspoon herb salt.
6. 1 tablespoon of Venetian Gondola Spice (dried onion, garlic, bell pepper, sea salt, parsley, pepper)
7. 1 lemon Juice
8. Butter, Chopped parsley and parmesan cheese.

Instructions:

1. Fry diced pancetta (no oil needed).
2. Boil spaghetti for 12 mins in a large pan.
3. In another pan, heat oil and butter. Add prawns, cook until done. Add garlic (2 mins), then tomatoes (2 mins).
4. Combine cooked pasta, prawn mix, pancetta, and a few tablespoons of pasta water.
5. Add Venetian Gondola Spice and mix.
6. Squeeze in lemon juice, add butter, and stir.
7. Top with chopped parsley and grated parmesan.
8. Serve with homemade garlic bread. Check recipe on Grandmere FaFa website:

<https://www.grandmerefafa.com.au/>

Bon Appétit!