

Spaghettini with prawns and chorizo pangrattato



★★★★★

ON SPECIAL

0:10 Prep • 0:20 Cook • Easy

If you need dinner in a hurry, this prawn and chorizo spaghetti is fast to whip up and uses simple ingredients.

YOUR LOCAL PRICING

Looks like your closest store is Coles Richmond Icon 3121
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coles

WAS \$30
SAVE \$3
\$27 kg



Thawed Cooked Large Black Tiger Prawns approx. 250g
\$27.00 per 1kg
Special available from 09/10/19 to 15/10/19

\$2 ea



Garlic Bulbs Prepacked
\$20.00 per 1kg
Special available from 25/09/19 to 22/10/19

Prices available at displayed Coles store, may not be available at other stores or coles.com.au. Specials commence at 7am on start date, but may start before or extend beyond displayed dates. While stocks last. We reserve the right to limit sale quantities. Multi save price only available when purchased in the multiples specified.

Prices accurate as at: 14/10/2019

INGREDIENTS

- 150g crusty bread, chopped
- 125g chorizo, coarsely chopped
- 125ml (1/2 cup) extra virgin olive oil
- 300g dry spaghettini pasta
- 3 garlic cloves, finely chopped \$
- Pinch dried chilli flakes
- 300g peeled green prawns, chopped \$
- 1 cup fresh basil leaves, large leaves torn

METHOD

Step 1 Process the bread in a food processor until coarse breadcrumbs form. Transfer to a plate. Process the chorizo in the food processor until finely chopped.

Step 2 Heat 1 tablespoon oil in a large frying pan over medium-low heat. Add the chorizo and cook, stirring often, for 5 minutes or until golden. Add the breadcrumbs and cook, stirring for 2 minutes or until golden. Transfer to a plate lined with paper towel to drain. Wipe the pan clean.

Step 3 Meanwhile, cook the pasta in a large saucepan of boiling salted water until al dente. Drain and set aside.

Step 4 Heat the remaining oil in the frying pan over low heat. Add the garlic and chilli flakes and cook for 2 minutes or until aromatic. Increase heat to high. Add the prawn meat and cook, stirring for 2 minutes or until it changes colour. Add the cooked pasta, half the breadcrumb mixture and large torn basil leaves. Toss to combine. Season and serve, topped with remaining breadcrumb mixture and small basil leaves.

NUTRITION

3271 kJ
ENERGY

38g
FAT TOTAL

7g
SATURATED FAT

4g
FIBRE

36g
PROTEIN

72g
CARBS (TOTAL)

All nutrition values are per serve

COMMENTS & RATINGS

 **Looked Good but I did something wrong**



possiexx

22 days ago

Looked very appealing and I am sure I used the correct measurements but maybe I needed to use a chorizo with more fat in it as there was no need to drain the breadcrumbs and the dish was too dry. I will try again with less bread and different chorizo or maybe streaky bacon.

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