

Tomatino Inspired Creamy Prawns and Cherry Tomato Tagliatelle

A vibrant pasta dish inspired by Tomatino's fresh, Mediterranean flavors combining succulent prawns, cherry tomatoes, and a creamy garlic sauce over tender tagliatelle.



Mediterranean

25 min

Total time

Easy

Difficulty

520

kcal / serving

Ingredients

- 100g tagliatelle pasta
- 100g fresh prawns, peeled and deveined
- 100g cherry tomatoes, halved
- 1 garlic clove, minced
- 50ml heavy cream
- 1 tbsp olive oil
- Salt and pepper to taste
- Fresh basil leaves for garnish
- Grated Parmesan cheese (optional)

Steps

- 1 Cook the tagliatelle in salted boiling water until al dente, then drain and set aside.
- 2 Heat olive oil in a pan over medium heat and sauté minced garlic until fragrant.
- 3 Add prawns to the pan, cooking until pink and cooked through, about 3-4 minutes.
- 4 Toss in the cherry tomatoes and cook for another 2 minutes until softened.
- 5 Pour in the heavy cream, stirring to combine and allow to thicken slightly.
- 6 Season the sauce with salt and pepper.
- 7 Add the cooked tagliatelle to the pan and gently toss to coat pasta with the sauce.
- 8 Serve garnished with fresh basil leaves and a sprinkle of Parmesan cheese if desired.