

Salt & Chilli Prawn Spaghetti

Ingredients



- 300g spaghetti
- 150g cooked prawns
 - 1 onion, sliced
 - 2 peppers, sliced
- 1 chilli, deseeded and chopped finely
 - 1 garlic clove, chopped
 - 150g spinach
 - 100g peas
 - 1 tbsp salt
 - 1 tsp chilli flakes
- 1 tsp Chinese 5 spice
- 1 tsp garlic granules
 - 1 tsp pepper
 - 1 tsp sugar
 - 1 tsp oil
- 100g cherry tomatoes, chopped

Method

- 1.** Heat the oil in a pan, add the onion and fry till soft. This should take around 5 minutes.
- 2.** Add the peppers, chopped garlic and chilli, stir through and fry till soft. This should take a further 5 minutes.
- 3.** Add the spaghetti to a pan of boiling salted water and cook for 8 - 10 minutes, or until cooked.
- 4.** Mix the dry spices together.
- 5.** Sprinkle over one third of the seasoning and mix through to ensure that everything is coated.
- 6.** Add the peas and spinach and stir through allowing the spinach to wilt. This should take around 5 minutes.
- 7.** Drain the spaghetti and add to the pan of veg.
- 8.** Add the cooked prawns and sprinkle over one third of the seasoning.
- 9.** Stir through and add the chopped tomatoes and the remaining seasoning.
- 10.** Serve warm.