

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

Methods

1. Meanwhile, 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.