

Salt and Chilli Prawn Spaghetti

Ingredients

- 400g spaghetti
- 150g cooked prawns
 - 1 onion, sliced
 - 2 peppers, sliced
- 1 chilli, deseeded and finely chopped
- 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

Preparation:

- 1.** Heat the oil in a pan, add the sliced onion, and fry until soft, approximately 5 minutes.
- 2.** Add the sliced peppers, chopped garlic, and finely chopped chilli. Stir and fry until softened, about 5 minutes more.
- 3.** Meanwhile, cook the spaghetti in boiling salted water for 8-10 minutes or until al dente.

Seasoning:

- 1.** In a small bowl, mix together the chilli flakes, Chinese 5 spice, garlic granules, pepper, and sugar.
- 2.** Sprinkle one-third of the seasoning over the cooking vegetables, stirring to ensure everything is coated.

Adding greens:

- 1.** Introduce peas and spinach to the pan, stirring through until the spinach wilts, around 5 minutes.

Combining:

- 1.** Drain the cooked spaghetti and add it to the pan with the vegetables.
- 2.** Incorporate the cooked prawns and sprinkle one-third of the seasoning over the mixture.
- 3.** Stir in the chopped tomatoes and add the remaining seasoning.