

Making food easy

Seafood Linguine

This delicate and flavoursome pasta is something that looks very intricate and difficult to make but it is not and its completely worth it. The rich tomato sauce is packed with a punch with a nostalgic taste of Spain that is carried by chorizo, muscles and prawns.

- What you will need (serves 2)
- 4tbsp of tomato puree
- 250g of chopped tomato
- 3tbsp of white wine
- Olive Oil
- 2 shallots
- 3 garlic cloves
- ½ tps of paprika
- ½ tps of Cajun
- ½ tps of chilli flakes
- ½ tps of mixed herbs
- Handful of Fresh Flat Parsley
- 300g of linguine pasta
- 50g of prawns (fresh or cooked)



1. First start off with the sauce, add your olive oil to a pan on a low heat and add your shallots and garlic with some salt and pepper until soft.

The add your tomato puree and chopped tomato with your mixed herbs and let simmer still at a low heat.

2, Now we are going to prep our seafood, place your prawns in a bowl and add in all your seasonings in with a dash of oil. If you're using fresh prawns, then add them to a pan and cook until pink then place them on the side for the time being.

3. Next step is the pasta place it in a pan and cook for 10 minutes. Remember to save a small portion of pasta water for later.

4. Swiftly onto the mussels, place them into the pan with some butter, chopped garlic, white wine, some of your parsley and a dash of hot water and steam them until all the shells are open (11 minutes approximately)

5. Now add your prawns and chopped chorizo to your sauce and stir well. Then add the mussels with all the sauce in the pan for extra flavour.

6. Let your seafood sauce simmer whilst the pasta is cooking, once the pasta is done mix all together and don't forget to add some pasta water!

7. Once everything is mixed sprinkle some finely chopped parsley over the top and there you have it, it is as easy as that and takes around 25 minutes to do.

Revive. 30