



## Linguini with Pan-Fried Shrimp

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Serves 6 • Prep 15 mins • Cook 20 mins

### INGREDIENTS

- 1 tbs olive oil
- 400g dried linguini
- 2 garlic cloves, peeled, finely sliced
- 1 fresh red chilli, deseeded, finely sliced
- 1 bunch of fresh basil, leaves picked, stalks finely chopped
- 500g **QV raw shrimp**, peeled, deveined, tail-on
- 1 ½ cups cherry tomatoes, roughly chopped
- sea salt and freshly ground black pepper

### DIRECTIONS

1. Place a large saucepan over a medium heat and add a splash of olive oil.
2. Add the sliced garlic, chilli and basil stalks and fry until lightly browned. Add the shrimp and fry for a minute or two, or until cooked through. Add the chopped cherry tomatoes, season to taste with salt and pepper, and simmer gently while you cook the pasta.
3. Cook the linguini according to pack directions. Drain and toss with the shrimp and tomatoes. Tear basil leaves and sprinkle over, then serve.