

# Eating with Soula

**500gm fresh prawns**

**1 dstspn garlic, chopped**

**1 green chilli**

**½ cup white wine**

**2 dstspn continental parsley**

**¼ cup fresh cream**

**100gm diced gorgonzola dolce**

**6-8 squeezed cherry tomatoes**

**Zest of half a lemon rind, zested,**

## **Preparation Time**

15 minutes

## **Cooking Time**

5-10 minutes

**Serves 4**

## *Martin's Penne Prawns with Gorgonzola*

Boil water for the pasta.

Heat the oil in pan.

Add the garlic, green chilli, black pepper, leave out salt, fry for a minute.

Chop half the prawns, leaving the rest whole, add the whole prawns to pan and fry for a minute, then add the chopped prawns.

Add the white wine and chopped parsley.

Squeeze seeds out from 6-8 cherry tomatoes and add tomatoes to the pan.

Add tthe fresh cream and diced gorgonzola dolce to the pan and lightly simmer.

Add the lemon zest.

Mix in cooked penne.

