

## **Prawns, Cherry Tomatoes, and Basil on Chilled Spaghetti**

Steve Lindsay 2022

### Ingredients (amounts to taste)

Prawns in shell

Shallot

Garlic

Cherry Tomatoes

Olive oil

White balsamic vinegar (or comparable)

Italian basil

Butter

### Procedure

Peel prawns, S&P, fridge.

Simmer shells in a c or so of water for 5 min or so.

Finely chop and then lightly saute shallot, green onion, and garlic in olive oil, then remove from heat and let sit at room temp.

Cut cherry tomatoes in half, add olive oil, S&P, some white balsamic, and lots of torn basil; stir into the sautéed shallot etc., and let meld.

Cook noodles in boiling salted water; when almost done add a splash of their boiling starchy water to the shallot etc. pan, then drain and rinse noodles with cold water.

Return heat to shallots, add a small amount of shell water, add prawns to cook. Remove prawns and shallots with slotted spoon and reduce liquid at brisk heat then add knob of butter to thicken then remove from heat.

Combine in serving bowl, add more S&P, toss, serve.