



## Creamy Lemon & Garlic Prawn Pasta

Serves 2

Preparation time: 15 minutes

Cooking time: 15 minutes

Ingredients:

- 250g linguini
- 30ml olive oil
- 150g small prawns, peeled & deveined
- 1 Tbsp butter
- 3 cloves garlic, finely chopped
- ½ cup stock (seafood, chicken or vegetable)
- 115g President Thick & Smooth French Herb Cream Cheese
- 40g parmesan, finely grated
- 15ml lemon juice
- Salt
- Pepper
- Chopped parsley

Method:

1. Cook the linguini according to package instructions and put to the side.
2. Heat the olive oil in on a high heat. Add the prawns and sauté until just cooked then remove them from the pan.
3. Add the butter and garlic and cook for 3 minutes, ensuring the garlic or butter does not burn. Add the stock, bring to a boil, then whisk in the President Thick & Smooth French Herb Cream Cheese. Allow to simmer for 10 minutes until thick and creamy.
4. Add the parmesan, lemon juice, and season to taste with salt and pepper.
5. Stir through the pasta and prawns until well combined.
6. Serve hot, garnished with chopped parsley, and extra sprinkle of black pepper, and lemon wedges on the side.