

## The Nowt Poncy® Prawn Pasta (serves 2)

Whas' in it?

- 1 x 350g Jar of Nowt Poncy® T&B Sauce
- 450g of king prawns (fresh or thawed)
- 200g Nowt Poncy® Pasta (or at a push another brand (we'll keep it between us)
- 25g finely grated Pecorino Romano cheese (or a strong Cheddar is good too)
- A glug of olive oil or a small knob of butter

'Ow it's done.

1. If frozen, thaw prawns. Mke sure they are completely thawed and then drain in a colander.
2. Heat the butter or oil and gently cook the prawns until pink, or if already cooked, just add the prawns and warm them through.
3. Add the jar of Nowt Poncy® Tomato & Basil Sauce and mix well.
4. Cover and simmer gently for around 15 minutes or until the prawns are cooked throughout and piping hot.
5. Cook the pasta in slightly salted water with a glug of olive oil added.
6. Drain the pasta, mix into the sauce and plate up. Add the finely grated cheese.
7. Hide the Nowt Poncy® jar so you can claim you made it yourself - your secret's safe with us.....
7. Get thee sen stuck in.....

We're reet chatty on't web so get th'self across to our Twitter page, Facebook page or Instagram pages by using @nowtponcy



Nowt Poncy®  
Sauces are  
Certified

