

## LINGUINE WITH SHRIMP, TOMATO AND CHILLI

400g jumbo shrimp peeled and headless  
2 med onions  
2 cloves garlic  
1 can peeled and chopped tomato  
Dried chilli to taste

Have a pot of boiling water ready for the linguine and start simultaneously  
- cooking time 6-8 minutes in total.

Chop onions and garlic and fry in olive oil without browning, set aside.

Put the jumbo shrimp into the pan with a little oil on high and singe the outside for 1 minute, turn and do the same add 1/2 glass of Chenin to soak up pan juices and reduce by half, add tomatoes and one spoon of brown sugar. Add chilli to taste and simmer.

If necessary add a little of linguine water to prawns.

Set linguine in a bowl in a spiral and add sauce with prawns.

