

# Grilled Tiger Prawns with Baby Zucchini, Blossoms, Spaghetтини and Tomato Sugo Casa

Recipe by [Peter Kuruvita](#)



## Serves 6

Prep time 20 mins

Cook time 7 minutes

## Ingredients

500 grams Spaghetтини cooked to al dente

30 16/20 green tiger prawn cutlets, de veined

10 baby zucchini blanched for 2 minutes in boiling water and plunged into ice water and cut into thin slices

12 zucchini blossoms torn into quarters.

3 cloves of garlic peeled and finely sliced.

1 medium Spanish onion finely diced

1 bunch of chives

2 limes

Salt and pepper

Tomato sugo recipe below

100 ml olive oil

## Method

1. Bring a large pot of water to the boil
2. In a large fry pan heat the olive oil and add the garlic and onions and sauté them till they are translucent, approximately 3 minutes
3. Add the prawns and toss for 2 minutes, then squeeze in the lime juice.

4. Add the zucchini
5. Add 2 cups of the sugo casa and heat through. Sprinkle in ½ the chopped chives.
6. Place 6 hand fulls of spaghetini into a colander and plunge into the boiling water,
7. Remove drain and add to the sauce.
8. Toss for a few minutes and then serve.
9. To serve, place equal amounts of pasta into each bowl making sure you get enough zucchini in each bowl.
10. Arrange 5 prawns on top and then spoon the extra sauce on top
11. Finish with the torn flowers, an extra spoonful of sugo and a sprinkle of chives.
12. Wash the pots, fry pan and bowls with Fairy Dish Liquid and watch your dishes sparkle as the grease disappears.



## **Tomato Sugo Casa**

### **Ingredients**

40 vine rippened tomatoes  
2 onions  
8 cl gardic  
1 bch oregano leaves  
500ml virgin olive oil

### **Method**

1. Blanch and deseed the tomatoes then dice into concasse.
2. Finely brunoise the onions and finely chop the garlic.
3. Heat half the oil in a shallow frying pan and gently fry onions and garlic.
4. Once soft, add the picked oregano leaves and sea salt. Continue to fry.
5. Add the tomato concasse and take off heat.
6. Add the rest of the oil and check the seasoning.
7. There should be enough oil to cover the tomato.