



Pasta with prawns and pesto



Ingredients

- 100 gram (or more) Henri Willig Cow Mediterraneo
- 200 gram green pesto
- 600 gram fusilli
- 200 millilitre of cooking cream
- 1 clove of garlic
- 1 onion
- Pepper, salt and olive oil
- 500 grams of black tiger prawns
- 1 courgette

Discover how to put a delicious pasta with prawns on the table quickly and easily. This recipe combines the freshness of pesto with the rich flavour of black tiger prawns, finished off with the unique flavour of Henri Willig Cow Mediterraneo. Whether you are planning a weekday meal or want to serve something special for guests, this pasta with pesto and prawns is guaranteed to be a hit. In just 10 minutes, you'll prepare a flavoursome dish that tastes like you spent hours in the kitchen.

Preparation

- 1: Bring a large pan of water to the boil. Cook the fusilli and drain when ready.
- 2: Meanwhile, sauté the onion and garlic in the olive oil. Add the prawns and courgette and stir-fry until almost done.
- 3: Then add the cooking cream and bring to the boil. As soon as it is almost boiling, add the pesto and turn off the gas. Stir a little more and add salt and pepper to taste.
- 4: Place the pasta on the plate, pour the sauce over the pasta and top the dish with the Henri Willig Cow Mediterraneo.

Ready to make pasta with shrimp and pesto?

Give a personal twist to this delicious pasta with prawns by experimenting with different types of pasta or adding extra vegetables for a nutritious boost. Want to make the dish even richer in flavour? Then try adding a splash of white wine to the sauce while cooking. And remember, a meal only becomes really special with the right cheese - the Henri Willig Cow Mediterraneo will take your pasta to the next level. Bon appétit!