

Prawn & Rocket Tagliatelle

Serves 10

METHOD:

1. Cook the pasta for 9-10 minutes or according to pack instructions.
2. Drain, reserving some of the cooking water and return the pasta to a low heat.
3. Stir in the Boursin® and lemon zest.
4. Toss the prawns and rocket through the pasta and add a little cooking water if necessary.
5. Season to taste and serve immediately on warm plates.

Why not try?

For an alternative quick and tasty pasta dish why not try substituting smoked salmon and spinach for the prawns and rocket.



INGREDIENTS:

750g tagliatelle (dried weight)
500g Garlic & Herb Boursin®
Zest of 1 lemon
600g peeled and cooked prawns
100g fresh rocket
Seasoning