

## Lemon Cream Prawn and Scallop Fettuccine

Serves: 1

Prep time: 10 Minutes

Cooking time: 10 Minutes

### Ingredients:

- 100g fettuccine
- 6-8 peeled raw prawns
- 4-6 scallops
- 1 tablespoon oil
- 1 clove garlic, grated
- 1 green shallot, sliced
- 1 tablespoon finely chopped onion
- 4 cherry tomatoes, halved
- 100ml cream
- zest of ½ lemon
- 60ml of chicken stock
- ½ teaspoon Vegeta
- 1 tablespoon grated parmesan
- 2 tablespoons chopped basil leaves
- Squeeze lemon juice



*Creamy Tangy Tasty*

### Method:

- Cook pasta as per instructions on the packet
- Cut prawns into bite-size pieces, similar size to scallops
- Heat oil in a frying pan
- Add onions and garlic and cook till softens
- Add shallots and tomatoes and cook for 1 minute
- Add prawns and scallops, stirring until just cooked (1-2 minutes each side)
- Combine cream, stock, Vegeta and lemon zest in a jug, stir well
- Add this mixture to the seafood and stir until sauce thickens. Approximately 2 minutes
- Add the cooked pasta to the seafood mixture and stir
- Pour mixture into a serving bowl, add grated parmesan and a squeeze of lemon juice over the top
- Serve and enjoy!