

## On the Water Prawn, Garlic Butter, and Bacon Linguine

### *Ingredients:*

60g unsalted butter, softened  
2 garlic cloves, crushed  
2 teaspoons lemon juice  
1/4 cup chopped basil, plus extra to serve  
400g San Remo linguine  
1 tablespoon olive oil  
4 bacon rashers, chopped  
500g green prawn meat, roughly chopped

### *Method:*

Pound butter, garlic, lemon and basil in a mortar and pestle (or mash with a fork in a bowl) to combine well. Set aside.

Cook pasta in a large pan of boiling salted water to packet instructions.

Meanwhile, heat oil in a large, deep frypan over medium heat. Cook bacon, stirring, for 4-5 minutes until starting to crisp. Remove and drain on paper towel.

Return pan to heat and melt half the butter. Add prawns and stir for 2-3 minutes until just cooked. Drain pasta, then add to frypan with bacon and remaining butter. Toss, season and serve with extra basil.

