Spot Prawn Scampi with Fresh Pasta

SERVES 4 PREP TIME 15 Minutes COOK TIME 10 Minutes

Ingredients

Seafood & Pasta
1 lb fresh Alaskan spot prawns, peeled and deveined (tails on)
12 oz fresh tagliatelle or fettuccine pasta
Scampi Sauce
3 tbsp extra virgin olive oil
4 tbsp unsalted butter
4 cloves garlic, finely minced
½ cup dry white wine (Pinot Grigio or Sauvignon Blanc)
1 tbsp fresh lemon juice
1 tsp lemon zest
Vegetables & Garnish
1 cup cherry tomatoes, halved
2 tbsp capers, drained
2 tbsp fresh parsley, chopped
Fresh basil leaves for garnish
Seasoning
½ tsp sea salt
¼ tsp cracked black pepper
Pinch red pepper flakes (optional)

Directions

1. Cook the Pasta
Bring a large pot of salted water to a boil. Cook the fresh tagliatelle until just tender (about 2–3 minutes). Reserve ½ cup pasta water, then drain the pasta.
2. Sauté the Prawns
Heat olive oil and 2 tablespoons butter in a large sauté pan over medium-high heat.
Add the spot prawns, season lightly with salt and pepper, and cook 1–2 minutes per side until just pink and opaque. Remove from the pan and set aside.
3. Build the Scampi Sauce
In the same pan:
Add garlic and red pepper flakes and sauté for 30 seconds until fragrant.
Deglaze with white wine, scraping the pan.
Simmer for 2 minutes to reduce slightly.
Add:
Cherry tomatoes
Capers
Lemon juice and zest
Stir and cook for another minute.
4. Finish the Pasta
Add the remaining butter and swirl to emulsify the sauce.
Return the prawns to the pan.
Add the cooked pasta and a splash of reserved pasta water, tossing gently until the sauce coats the noodles.
5. Plate the Dish
Twirl pasta into shallow bowls, arrange the spot prawns on top, and spoon over the lemon-butter sauce.
Finish with:
Fresh parsley
Basil leaves
Fresh cracked pepper

Nutritional Information

Chef’s Tip – Talon Lodge
Spot prawns cook very quickly. For the best texture, remove them from heat as soon as they turn pink. Overcooking will make them firm rather than tender.