

# Seafood Linguini

Serves 4 | Allow 45mins | Easy...just let the freshest seafood do the work :)



## Ingredients

- 2 large handfuls of spinach leaves
- 1 lemon (you will need the juice and zest)
- ½ a hot red guindilla chilli finely chopped
- 1 garlic clove crushed
- 50g of clarified butter
- 6 tbsp of olive oil
- 1 small bunch of flat leaf parsley, stalks removed and finely chopped
- 50g of diced chorizo
- 100 g of calamari cut into rings
- 250g of king prawns, peeled and deveined
- Rock salt and black pepper

## Method

1. Bring a pan of salted water to the boil and cook the linguini for 7 to 8 minutes (or until al dente) stirring occasionally so the pasta doesn't stick.
2. Gently heat the olive oil in a large saucepan and add the garlic and chilli. After a minute or so add the diced chorizo for a few minutes or until slightly colored.
3. Add the prawns and calamari. After about 3 or 4 minutes squeeze in the lemon juice, grate in the lemon zest and add the baby spinach. Remove from the heat as the spinach wilts, season to taste with salt and pepper and sprinkle in the chopped parsley.
4. Using tongs, take the linguini directly from the water and drop it into the pan with the seafood, adding the clarified butter at the same time.
5. Toss all ingredients together well and serve immediately.