Creamy Seafood Pasta

Penne in reduced creamy seafood soup with salmon, mussels and prince prawns, topped with grilled queen prawns.

Soup / salad bowl. Takeaway: soup and salad bowl.

Contains Shellfish - Molluscs - Fish - Gluten

INGREDIENTS

- 200g Penne pasta (pre-cooked, portioned and frozen)
- 200ml Creamy seafood soup (prepped)
- 60g Salmon, cubed
- 3 Prince prawns, shelled
- 3 Half-shell mussels
- 2 Queen prawns (shell on / head on)

METHOD

1. Heat the creamy seafood soup in a pan and allow it to reduce slightly.
2. Add the prince prawns and cook through.
3. Add the salmon and mussels and heat gently.
4. Drop the penne into boiling water and heat for 2 minutes.
5. Spoon the pasta into the simmering sauce, adding a little pasta water if needed.
6. Grill the queen prawns according to OB standards.
7. Plate the pasta and sauce in a bowl and top with the grilled queen prawns.
8. Garnish with chopped chives.

GARNISH

- Chopped chives
- 1 lemon wedge

EQUIPMENT


Boiler table


Large spoon


Large pan