

The classic white wine sauce is also suited for mussels or frutti di mare.

min

alla marinara

olive oil
6 cloves of garlic
1 dried red chilli
1000 g prawns
2 glasses of dry white wine

500g cherry tomatoes
salt
1000 g spaghetti
1 bunch of flat-leaf parsley
1 baguette



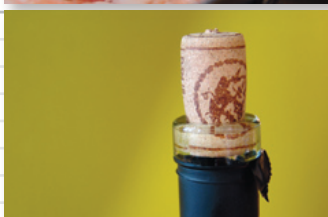
1. Heat **olive oil** in a pan and add the **garlic cloves** and a crumbled **red chilli**.



2. Cook the **spaghetti** in boiling salted water al dente.



3. Put the **prawns** into the pan and fry them shortly.



4. Quench with **white wine** and leave it simmering for a while.



5. Wash the **cherry tomatoes** and cut them in four pieces. Add them to the prawns and heat them only modestly. Add half of the washed and chopped **parsley**.



6. Put the **pasta** onto the plates and distribute the **prawns** and the sauce on all plates. Top with the rest of the **parsley**. Offer complementary **baguette**.

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