



## *Prawn & snow pea pasta* with lemon olive oil

By Toscana Olives

**Serves:** 4 people

**Ingredients:**

1 garlic clove  
Sea salt and pepper  
4 tbsp *Toscana lemon pressed extra virgin olive oil*  
10 raw prawn tails  
Snowpeas  
500g pkt spaghetti

**Method:**

In a saucepan, lightly fry crushed garlic, salt and pepper in *Toscana lemon pressed extra virgin olive oil*.

Once lightly cooked, throw in the prawn tails and cook through.

Add a big handful of snowpeas to the saucepan; mix Cook but do not lose crispiness of snowpeas.

Cook spaghetti in salted boiled water; drain.

Using tongs, measure pasta into the saucepan and mix through the prawns, snowpeas and seasoning.

Add extra *Toscana lemon pressed extra virgin olive oil* to heighten the flavour of the prawns and snow peas. Serve.



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*In order to be 'extra virgin' olive oil, the oil needs an acidity level less than 0.8%, among other attributes. The acidity of Toscana's oil is typically around 0.12%.*

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NASAA certified organic extra virgin olive oil  
Lemon-pressed extra virgin olive oil

A: 378 Olive Plantation Rd, Laharum VIC 3401  
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Award-winning olive oil  
100% Australian family owned and produced

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