



CAMBOZOLA prawn spinach one-pot pasta

Ingredients for 4 servings:

250 g CAMBOZOLA	230 g pasta
1 tblsp olive oil	200 g spinach
1 garlic clove	Salt
225 g prawns	Pepper
200 ml cream	
500 ml vegetable stock	

Preparation:

1. Defrost the prawns in the refrigerator or in cold water. Peel and finely chop the garlic. Wash the spinach. Cut the CAMBOZOLA into small pieces.
2. Prepare the one-pot: heat the olive oil in a large pot. Fry the garlic for 1 minute. Add the prawns and fry for c. 10 mins, then set aside. Add the vegetable stock, cream and pasta to the same pot, season to taste with salt and pepper and bring to the boil. Simmer gently over a low heat for 12-15 minutes until the pasta is al dente. Stir continuously. Add the CAMBOZOLA, prawns and spinach to the pasta 2 minutes before the end of the cooking time and stir in.
3. Finally, season again with salt and pepper and serve.

Prep time: approx. 20 minutes Total time c. 35 minutes

Nutritional information per serving: 656.6 kcal/2697.1 kJ | Pro 33.5 | Fat 36.6 | Carb 44.4

