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Spicy Prawn Linguine with Green Beans  
RECIPE

## Spicy Prawn Linguine with Green Beans



Cook  
20 mins

Prep  
5 mins

Makes  
4 servings

Intensify your pasta with this fiery sun-ripened tomato and chilli sauce. Cooked with prawns

and then stirred through linguine and green beans, this meal is sure to turn your tastebuds up to eleven!

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## INGREDIENTS

- 240g dried linguine/spaghetti
- 300g trimmed green beans
- 400g Dolmio Intensify Sun-ripened Tomato and Chilli Pasta Sauce
- 400g cooked king prawns

### PRODUCTS USED



Dolmio® Intensify Fiery Sun ripened Tomato & Chilli Pasta Sauce

[See details](#)

[Buy Now](#)

## Instructions

1.  
Cook the pasta according to the packet instructions.
2.  
Cut the green beans in half and add to the pasta 4 minutes before the end of the cooking time. Remove from the heat and drain.
3.  
Heat the sauce and prawns in a large pan over a medium heat for 5 minutes.
4.  
Add the linguine and beans, stir well and serve with a little grated cheese and black pepper.

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### [Mushroom and Butternut Squash Bolognese](#)

Cooking time

30 mins

Prep time

10 mins

[See details](#)



## **Salmon and Broccoli Pasta Bake**

Cooking time

20 mins

Prep time

15 mins

[See details](#)



## **Courgetti Bolognese**

Cooking time

30 mins

Prep time

15 mins

[See details](#)

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