



---

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!

Share

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)
- [Download \(opens in new window\)](#)
- [Print \(opens in same window\)](#)

## 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. 1

Cook the pasta according to the packet instructions.

2. 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. 3

Heat the sauce and prawns in a large pan over a medium heat for 5 minutes.

4. 4

Add the linguine and beans, stir well and serve with a little grated cheese and black pepper.

## More Recipes Like This



[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](#)

---

**Source URL:** <https://www.dolmio.ie/recipes/spicy-prawn-linguine-green-beans>