



GREEN GODDESS

DRESSING LASTS
UP TO 3 DAYS IN
THE FRIDGE

Makes 2 | 20 minutes

METHOD

1. Start by boiling your water, adding a pinch of salt and conchiglie and boiling for 10-12 minutes until al dente.
2. Meanwhile, add all green goddess ingredients in to a blender with 1 tsp of salt and ½ tsp of pepper and blitz until smooth. Add a little more oil to loosen if required.
3. Heat the chilli oil over medium heat in a large, non-stick pan and add the prawns, cooking both sides for a couple of minutes until pink. Remove from the heat and set aside.
4. Once your pasta is ready, drain in a colander (reserving a ladle of pasta water to loosen your conchiglie later). Return your pan medium heat and add your conchiglie, 4 tbsp of green goddess dressing and a little of the reserved pasta water and mix until combined and heat through before serving into pasta bowls. Finish with a sprinkle of chilli oil, crushed chillis, basil, Parmesan and cracked black pepper.

INGREDIENTS

For the Green Goddess dressing:

- Small handful parsley
- Small handful basil
- Small handful chives
- 50g Parmesan grated
- Juice of 1 lemon
- Small handful of Chefs Selections cashews
- 2tsp Chefs Selections garlic puree
- Small handful spinach
- 3 spring onions, roughly chopped
- 1 avocado
- 200ml Chefs Selections extra virgin olive oil

For the rest:

- 1tbsp chilli oil
- Chefs' Selections extra large coldwater prawns
- 250g Chefs Selections conchiglie
- Small handful basil leaves
- Small handful Parmesan shavings

Recipe created
for Chefs
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CREATE THE DISH!

