



Christian Petracca's Hot Honey Prawns

EASY • 20 MINS

Fall in love with all things 'swicy' with Christian Petracca's ultimate Valentine's Day date-night dish. It's rich, comforting and has just the right amount of heat. The best part? It's super quick and simple. [Click here to watch Christian in action!](#)

Tag @capilano honey and #honeylovers if you give it a try!



SKILL LEVEL
Easy

PREP TIME
5 mins

COOKING TIME
15 mins

SERVINGS
2

Visit capilano honey.com.au to learn how to swap honey for sugar in your recipes.

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Ingredients

- 1 tbsp olive oil
- 250g spaghetti
- 2 cloves garlic, finely chopped
- 1 small shallot, finely chopped
- 200g punnet of cherry tomatoes, halved
- 400g can of cherry tomatoes
- 1 cup passata
- 2 tbsp parsley, finely chopped
- 450g prawns
- 1 tsp chilli flakes (optional)
- 1 cup white wine
- Salt and pepper
- 3 tbsp **Capilano Hot Chilli Honey**
- ½ lemon, juiced
- ½ cup pasta water

Method

1. Cook spaghetti according to packet instructions. Reserve ½ cup of pasta water before draining.
2. In a large pan, heat olive oil over medium heat. Add garlic and shallots, sauté until softened.
3. Add cherry tomatoes and optional chilli flakes.
4. Pour in white wine, canned tomatoes and passata. Stir well. Allow the mixture to simmer for about 8-10 minutes.
5. Stir in Capilano Hot Chilli honey for an extra kick.
6. Season with salt and pepper to taste and a squeeze of lemon.
7. Add the cooked and drained spaghetti to the pan, along with some pasta water.
8. Toss the pasta in the sauce, ensuring it's well coated.
9. Garnish with parsley and an extra drizzle of Capilano Hot Chilli Honey!

Used in this recipe



CAPILANO HOT CHILLI HONEY

Available at



Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with fiery flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and

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spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

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