

## Squid Ink Tagliatelle with Prawns and Chickpeas

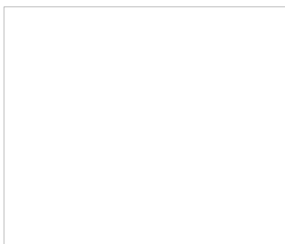
### INGREDIENTS

(4 People)



350–400g squid ink tagliatelle  
250g raw king prawns, peeled and deveined  
1 can (400g) chickpeas, drained and rinsed  
2 garlic cloves, finely chopped  
1 small red chili, finely sliced (optional)  
Zest of 1 lemon  
Juice of ½ lemon  
A small bunch of fresh parsley, finely chopped  
Extra virgin olive oil  
Salt & freshly ground black pepper, to taste  
White wine  
[Black Squid Ink Tagliatelle, Gran Cucina](#)  
[Dolce di Rossano Secularis EVOO, Frantoio Converso](#)

### Wine pairing suggestions



[Fiano di Avellino, Tralci Hirpini](#)

### Description

A striking and flavourful dish, this Squid Ink Tagliatelle with Prawns and Chickpeas combines the rich brininess of black pasta with sweet, juicy prawns and the earthy creaminess of chickpeas. Finished with lemon, garlic, and parsley, it's a simple yet elegant seafood pasta that's as bold in taste as it is in colour.

### Preparation

Bring a large pot of salted water to a boil. Cook the squid ink tagliatelle until al dente (usually 2 minutes less than the package suggests). Reserve ½ cup of the pasta water before draining. While the pasta is cooking, heat the olive oil in a large frying pan over medium heat. Add the garlic and chili, and sauté gently for about 1 minute, don't let the garlic brown.

Increase the heat slightly, then add the prawns. Cook for 1–2 minutes until just turning pink. Add the chickpeas and a splash of white wine, and cook for another 2–3 minutes, stirring occasionally. Season with salt and pepper.

Add the drained tagliatelle to the pan with the prawn mixture. Toss well to combine. Add some of the reserved pasta water if needed to loosen the sauce. Stir in the lemon zest, lemon juice, and chopped parsley. Taste and adjust seasoning. Serve immediately, drizzling a little extra virgin olive oil on top and a final sprinkle of parsley or lemon zest for freshness.