

Daniel Clark

Suka, Sanderson Hotel, Soho

If I need to cook a 15-minute meal at home, my favourite meal is spaghetti with chorizo and prawns. Once you've got your spaghetti on, add butter and oil to a large non-stick saucepan over a medium-high heat, and saute some diced chorizo for one minute. Then add half a yellow onion, and saute for another minute, before adding 75g of cleaned black tiger prawns, 50g of sun-blushed tomatoes and a long, red chilli and cooking for another two minutes.

By this point, the spaghetti should be ready. Drain it, and toss the spaghetti into a large bowl. Pour the contents of the saucepan over the bowl, add the basil, and drizzle with lime juice. If you're really pushed for time, you can put the oil, butter, basil and chilli in a blender and use that as the base. I normally make always a bit more from it and use it for garlic bread ●