

Yummy Crocodile with Pasta

- A Crocodile fillet, sliced 3-4mm thick and cut into 25mm strips - you could substitute chicken
Herbie's Aussie Fish Seasoning*
- B ½ bunch spring onion finely sliced
1 tabspn butter
- C 1 lime juiced
½ lemon juiced
- D 2 tabspn really really thick double cream (I use Meader Valley pure double cream)
- E Laganelle al Limone pasta made by *Rustichella D'abruzzo*[#], cooked in salted water until *al dente*

Mix A together to coat crocodile

Melt and sauté B together.

Add A and sauté 'til colour changes, but do not brown or overcook.

Remove onions and croc from pan, leaving juices.

Add C and deglaze pan.

Add D and reduce.

Return croc and onion to pan and gently simmer to finish cooking.

Mix with pasta, serve and enjoy!

* This is a ground mixture of Coriander, Salt, Lemon Powder, Lemon Myrtle Leaf, Wattleseed and Pepperberry leaf

A fine tagliatelle which has lemon oil incorporated to give fantastic flavor – try making your own!