

GAMBAS AL AJILLO

(GARLIC SHRIMPS)

Serving 6

INGREDIENTS:

500 g shrimp, peeled and deveined

Olive oil

4-6 cloves of garlic

1 tablespoon sweet Spanish paprika

1 teaspoon pimentón (cayenne pepper)

Salt and pepper

1 tablespoon minced parsley to garnish

PREPARATIONS:

1. Heat about 4 tablespoons of olive oil in a pan, on medium heat.
2. Prepare 4-6 garlic cloves – chop it in thin slices. Add to the pan, cook until the garlic just begins to turn light golden in color.
3. Add one tablespoon of cayenne pepper, sweet Spanish paprika, salt and pepper.
4. Add the shrimp to the mixture to the pan.
5. Mix nicely all the ingredients.
6. Cook for 3 minutes and don't forget to stir the mixture so everything cooks evenly.
7. Turn the heat off, stir one more time and let it sit for about 1 minute.
8. Top it off with some parsley.