

**GAMBAS AL AJILLO**  
**(GARLIC SHRIMPS)**

**Serving 6**

**INGREDIENTS:**

<b>500 gr</b>	<b>shrimp, peeled and deveined</b>
<b>4-6</b>	<b>cloves of garlic</b>
<b>1 tbsp</b>	<b>sweet Spanish paprika</b>
<b>1 tsp</b>	<b>pimentón (cayenne pepper)</b>
<b>1 tbsp</b>	<b>minced parsley to garnish</b>
<b>Salt and pepper</b>	
<b>Olive oil</b>	

**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.