

GAMBAS AL AJILLO
(GARLIC SHRIMPS)

Serving 6

INGREDIENTS:

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

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.*