



Spanish prawns

A recipe by petra: www.cookseasonal.com/recipe/257

Preparation

1. Cut the (deseeded) red pepper into thin rings.
2. Heat the olive oil and quickly fry the garlic and red pepper.
3. Add the prawns and parsley, and fry for approx. 1 minute.

Serve the prawns in a bowl, with the baguette bread (cut into slices)

Ingredients

- **prawns:** 200 gram
- **olive oil:** 200 ml
- **garlic:** 4 clove (finely chopped)
- **red pepper (hot):** 1 (deseeded)
- **parsley:** 1 handful (finely chopped)
- **baguette:** 1

Timing

- **Preparation time:** 5 minutes
- **Waiting time:** minutes
- **Cooking time:** 2 minutes