BASCO
GOURMET SPAIN TO YOUR DOOR

Prawns with Garlic and Lemon



PREP TIME
5 MINS

COOK TIME
5 MINS

TOTAL TIME
10 MINS

SERVES 2 PEOPLE

EASY

Ingredients

12 king prawns, peeled and cleaned
2 large cloves of garlic, peeled and finely sliced
½ lemon
½ tbsp of flat-leaf parsley, finely chopped
2 tbsp of extra virgin olive oil
Salt

Method

Heat the olive oil in a large pan.

When the oil is hot, add the garlic and fry until lightly brown. Drain the garlic and set aside.

In the same oil, add the prawns and cook for about three minutes, stirring constantly.

Add the fried garlic, chopped parsley and squeeze the lemon and stir well.

Season with salt and serve straightaway, the prawns need to be sizzling hot!

https://www.bascofinefoods.com/spanish-recipes/prawns-with-garlic-and-lemon/