



Shrimp and pineapple skewers



Categoria

Entradas e Petiscos



Tempo de preparação

Médio



Dificuldade

Médio



Custo

Intermediate



Com quem?

With friends



Nº de pessoas

4 pessoas

Ingredientes



To taste: Gallo Extra Hot



To taste: Gallo Extra Virgin

- 3 chopped garlic cloves
- 400g of shrimp
- 2 limes
- 4 pineapple rings
- Chopped coriander, to taste
- Pepper, to taste
- Salt, to taste

Method of preparation

1

Peel the shrimps, leaving the tails.

2

Put them in a bowl and season them with garlic, salt, Gallo Extra Virgin Olive Oil, lime juice, Gallo Extra Strong Piri-piri Sauce and chopped coriander. Mix and let rest for 15 minutes.

3

Cut the pineapple into triangles.

4

Make the skewers, alternating two shrimps with 1 pineapple triangle.

5

Fill the egg whites with the mixture of yolk and guacamole.

6

Grease a grill with Gallo Extra Virgin Olive Oil and cook the skewers for 3 minutes on each side.

7

Serve the skewers with more chopped coriander and Gallo Extra Strong Piri-piri Sauce to taste.

Produtos utilizados



Extra Hot
Piri-Piri with Olive Oil



Extra Virgin
Extra Virgin Olive Oil



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