



Padrón peppers "pica pau"



Categoria
Carne



Tempo de preparação
Rápido



Dificuldade
Fácil



Custo
Intermediate



Com quem?
With friends



Nº de pessoas
4 pessoas

Ingredientes



To taste: Gallo D.O.
Madeira Wine Vinegar

- 500g of sirloin meat in cubes
- 3 sliced garlic cloves
- 200g of Padrón peppers
- To taste: rosemary
- To taste: salt
- To taste: pepper
- To taste: Parmesan cheese in flakes

Method of preparation

1

Start by cooking the padrón peppers in a pan with a bit of olive oil for approximately 5 minutes. Reserve.

2

Season the meat with salt and pepper. Then, in another pan, heat the olive oil, add the garlicks, let them cook for a few seconds and then add the meat.

3

Mix everything well, let it brown and, after 4 minutes, refresh with Gallo Madeira D.O. Wine Vinegar. Scrape the bottom of the pan well and let it evaporate.

4

Sprinkle with rosemary, add the peppers to the pan, mix and finish with the parmesan flakes.

Produtos utilizados



*Gallo D.O. Madeira Wine
Vinegar*

Selected Origin Vinegar



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