



Fried prawns with garlic and coriander



Categoria
Peixe



Tempo de preparação
Rápido



Dificuldade
Médio



Custo
Low




Com quem?
Meal for two



Nº de pessoas
4 pessoas

Ingredientes

 50ml of Victor Guedes
Extra Virgin Olive Oil
Reserve

- 400g of prawns 20/30
- 25ml of white wine
- 20g of garlic
- 10ml of white wine vinegar
- Chopped coriander, to taste
- Piri Piri sauce, to taste

Modo de preparação

1

Open the prawns in half, remove the skin and clean them without fully cutting them.

2

Heat the olive oil, fry the garlic a little and then add the prawns, letting them fry.

3

Add the white wine and, when ready, the vinegar, finishing with a sprinkle of coriander.

4

For a greater intensity, add the desired amount of chili.

Produtos utilizados



Reserve
Extra Virgin Olive Oil



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