



Warm sautéed shrimp salad



Categoria
Saladas



Tempo de preparação
Médio



Dificuldade
Fácil



Custo
Intermediate



Com quem?
With family



Nº de pessoas
4 pessoas

Ingredientes



2dl of Gallo Extra Virgin
Olive Oil Extra Virgin

- 500g of shrimps 20/30
- 20g of red chilli pepper
- 100g of brown mushrooms
- 1dl of oyster sauce
- 50g of mizuna lettuce
- 10g of soya sprouts

Modo de preparação

1

Peel the shrimps and cut the back with a knife to remove the casing.

2

Sauté in Gallo Extra Virgin Olive Oil Extra Virgin with the mushrooms cut into quarters and the red chilli pepper sliced.

3

Pour the oyster sauce and mix everything.

4

After it's cooked, serve it placing the lettuce between the shrimps and the soy sprouts on top.

Produtos utilizados



Extra Virgin

Extra Virgin Olive Oil



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