



Andalusian Garlic Shrimp from Copas Central

Ingredients

- 120g shrimps size 16/20
- 2 tablespoons of lemon
- 2 tablespoons of olive oil
- 10g dill
- 4g minced garlic

Preparation

- Wash the shrimps well in water
- Heat pan and add olive oil on medium heat
- Add the shrimps and pan fry for 2 mins
- Add the garlic
- Once the shrimp is golden add the lemon juice and dill
- Keep mixing the shrimp and ingredients until the shrimp is cooked through

Enjoy & sahtein