

Recipe idea

Body peeled shrimps with patatas bravas

Starter- 4 persons

Preparation: 10 minutes | Cooking time: 10 minutes



Ingredients

- 12 shrimps body peeled EPIC
- 500 grams firm potatoes
- 4 cloves of garlic
- Olive oil
- 2 tsp smoked paprika
- Garlic sauce

Preparation

Peel the potatoes and cut them into cubes. Place them on a baking sheet. Drizzle with olive oil and smoked paprika. Top with 2 cloves of garlic. Bake for 25 minutes at 200 degrees in the oven.

Squeeze the garlic and mix with the shrimp and some olive oil. Fry the shrimp in a hot pan with olive oil.

Serve with the potatoes and some garlic sauce.



Head-on body peeled shrimps
REF = HOBTBP

16/20 pc/unit

Box 750g
Carton = 12 units