

# Recipe idea

## Frog legs in garlic butter sauce

Main course - 4 persons

Preparation: 10 minutes | Cooking time: 20 minutes



### Ingredients

- 16 frog legs EPIC
- 3 cloves of garlic, finely cut
- Parsley, chopped
- 4 tbsp of olive oil
- 150 grams of butter
- Bread

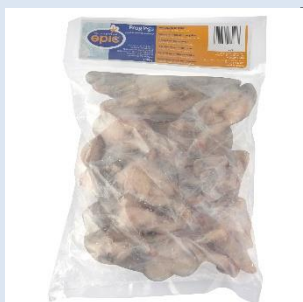
### Preparation

Heat the oil in the pan and cook the frog legs on both sides.

Add the chopped garlic and the butter in small knobs.

Season with salt and pepper and finish with the parsley.

Serve with some bread.



**Frog legs**

**Product code = FLO.8 VN**

8/12 pieces/lb

Bag 800g, 12 units per carton