

SHRIMPS IN TOMATOES

2 Portions | Preparation time 15 min

INGREDIENTS

225 g of frozen shrimps

1 shallot

2 cloves of garlic

½ habanero pepper

2 raspberry tomato

150 ml of white dry wine

½ lemon

1 teaspoon of cane sugar

1 tbsp / balsamic vinegar

1 bunch / parsley leaves

olive oil

Salt, colourful pepper

INSTRUCTION

Peel the shallot and cut into half-thalers. Wash the habanero pepper and cut it in half. One of the halves is chopped together with seeds. Chop gloves with gloves. Peel the garlic and chop it finely. Wash the tomatoes and then boil with boiling water. Peel and cut into large cubes.

Warm up olive oil in a frying pan. On the hot oil we shallots and chilli habanero and fry until the vitrification. Then add garlic and fry for about 30 seconds. then add the shrimp. Fry for a few minutes until the prawns are browned. Remove fried shrimps from the pan to the plate.

PURCHASE LIST

Shrimps

Shallots

Garlic

2 raspberry tomatoes

Habanero pepper

Parsley leaves

Balsamic vinegar

White dry wine

Lemon

Add chopped tomatoes to the pan. Season with salt and cane sugar. We bring to a boil. When the tomatoes are already falling apart, i.e. after about 5-7 minutes, add balsamic, lemon juice and add white, dry wine. Boil until the alcohol evaporates. Season with salt and pepper. Then add the previously fried shrimps. Fry the whole together for another 2 minutes. Then remove from heat and add finely chopped parsley leaves.

Serve the prepared shrimps with a fresh baguette.