

Gambas Pil Pil



PREP TIME

10 MINS



COOK TIME

5 MINS



TOTAL TIME

15 MINS



SERVES 4 PEOPLE



EASY



Ingredients

24 king prawns, peeled and cleaned

For the pil pil sauce:

4 large cloves of garlic, peeled and finely sliced

2 tsp of dried chilli flakes

2 tsp smoked sweet paprika

1 tbsp of flat-leaf parsley, finely chopped

16 tbsp of extra virgin olive oil

Salt

Method

Heat the olive oil in a large pan or ideally in four individual earthenware casserole dishes.

When the oil is hot, add the garlic and fry until lightly brown. Drain the garlic and set aside.

In the same oil, add the prawns and cook for about two minutes, stirring constantly. Add the chilli flakes, fried garlic, sweet paprika and chopped parsley and stir well.

Season with salt and serve straightaway, the prawns need to be sizzling hot!

<https://www.bascofinefoods.com/spanish-recipes/gambas-pil-pil/>