

Delicious Sauté

Garlic Prawns

INGREDIENTS

4 Shallots

4 cloves of garlic - 2 crushed and 2 finely sliced

1/4 pack of butter

Olive oil
(any amount you wish, to me the more the better)

10 prawns

1 large handful of chopped parsley

Pepper to season



Serves 2

The Method

1. Sauté the shallots and garlic in the butter and olive oil until soft.
2. Add the prawns and cook for 4 minutes, turning them as they cook.
3. Take the pan off the heat, add the parsley, season and serve.
4. Serve with crusty bread and a wedge of lemon.

