



COOKING WITH SAFTA

CATEGORY

Main

SHRIP & PASTA

INGREDIENTS

1 pkg. or 500 gr. of RAW shrimp if frozen - defrost and clean before class.

For the Marinade:

3-4 garlic cloves

1/4 cup of olive oil

paprika

hot pepper flakes or hot pepper sliced.

Salt

Parsley

PREPARATION

Clean shrimps.

In a bowl mix together all the ingredients of the marinade and add the shrimps.

Let it stand to marinate for at least 15-30 minutes.

In a very-hot skillet pour the shrimps with the marinade sauté quickly and remove from heat.

Pasta

spaghetti, angel hair or any pasta you like.

Boil water with salt and cook pasta according to the instructions on the package. add a ladle or two of the water to the shrimps.

Add the pasta add some more olive oil and enjoy.

For the vegetarians

In a pan add 1/4 cup of olive oil, hot pepper, garlic, sauté lightly add the cooked pasta add grated cheese and parsley. Taste for seasoning.

SAFTA's SECRETS

