



RECIPE FOR SHRIMPS, CREAMY PARMESAN SAUCE AND SPINACHS



PREPARATION

- In a frying pan, melt a piece of butter and fry the crushed garlic cloves and add the shrimp. Fry them for a few minutes, then remove them and set them aside.
- In the same pan, brown the chopped shallots. Add the cherry tomatoes cut in half and brown them.
- Add the liquid cream, salt and pepper.
- When it boils, add the fresh spinach and brown it all.
- Finally, add grated parmesan cheese to taste, mix, add a little pepper and the garlic shrimp. Mix everything together.
- Just before serving, sprinkle with chopped parsley and parmesan. Serve this dish with fresh linguine or rice. Enjoy your meal !

Photo and recipe by Mytastycuisine.com



30MIN | LEVEL



Shopping List

INGREDIENTS

- 800g of peeled and deveined shrimps
- 300g of fresh spinach
- 250 g cherry tomatoes
- 2 cloves of garlic
- 2 shallots
- 40cl of liquid cream
- Salt and pepper
- Grated parmesan cheese
- Chopped parsley
- Oil or butter for cooking

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