



## INGREDIENTS

12 Tiger shrimps

8 garlic cloves

1 TSP of cayenne pepper

1/3 cup of olive oil

1/3 cup of white wine

Seasoning with sea salt & pepper

## SPANISH GARLIC SHRIMP

By Caterina Romano's kitchen

## DIRECTIONS

1. Peel and devein the shrimps. Pat down with paper towel and dry the shrimps.
2. Sliver the garlic cloves.
3. Heat a large pan over medium heat. Add the oil and heat for 2-3 minutes.
4. Season with the sea salt, add the garlic and cayenne pepper, mix and cook until the garlic reaches a light golden fried color.
5. Add the shrimp into the pan into a single layer.
6. Cook for 2 minutes. Then turn the shrimp over, add the wine raise the heat to medium high and cook for another 2 minutes.
7. Remove the shrimps from the pan and place them in a serving dish.
8. Continue heating your sauce for another minutes until it thickens.
9. Top your shrimps with the sauce and enjoy.

**ENJOY THE SPANISH GARLIC SHRIMPS**