



Mis Recetas

Weekly Recipes | Recipes Book

Prawns with paprika and chopped avocado (8 servings) - Kryddig Räkcoctail med paprika & hackad avokado (8 port.)



Ingredients:

- 16 to 24 fresh prawns without heads (Jätteräkor) (1,5 pounds = 680 gram)
- 2 tablespoons chopped Cilantro or Cimarron (Koriander)
- ½ teaspoon salt
- ½ teaspoon Garam Marsala (Indisk kryddblandning)
- ¼ teaspoon pepper
- 2 tablespoons olive oil

How to Prepare:

1. Clean the prawns and remove the vein. Mix with Cilantro or Cimarron, salt, garam marsala, and then pepper with olive oil. Refrigerate 10 minutes.
2. Cook shrimp in a skillet over medium heat for 2 minutes each side or until they are more white and pink, no more than 3 minutes on each side.

Paprika pepper

2 cups

Ingredients:

- 1 cup chopped red bell pepper (1 large pepper)
- 1 cup chopped yellow bell pepper (1 large pepper)
- Sugar ½ cup
- 3 tbsp (table spoon) rice vinegar
- 2 tbsp chopped coriander
- 1 tbsp lemon juice
- 1 onion, scalded
- 1 tsp salt
- ½ tsp ~~Delidas~~ hot pepper
- ¼ teaspoon pepper
- ¼ teaspoon garam marsala
- 1 tbsp pickled ginger, chopped
- 3 cilantro leaves, chopped

1. Mix sugar and pepper in a skillet over medium-high heat and cook for 5 to 7 minutes or until the liquid is almost dry.
2. Add the vinegar, cilantro, lemon, scalded onion, salt, pepper, garam marsala and cook 2 minutes more.
3. Cool, add ginger and cilantro and refrigerate until you want to use it.

Pepper Avocado

1 ¾ cup

Ingredients:

- Tz 1 red onion chopped and bleached
- 1 and 3 / 4 cup avocado ppicadito
- 3 tbsp lemon juice
- 6 tbsp coriander
- 3 / 4 tsp salt
- 1-4 tsp pepper
- ½ tsp ~~Delidas~~ or spicy Aji

How to Prepare:

Combine avocado, onion, cilantro, lemon, salt, peppers, and pepper. Let cool until ready to serve.

Prawns with paprika and chopped avocado

Onions scalded

Place the onion in a pot with water boiling, but dull. Leave the chopped onion 1 minute. Drain and use.

Chopped avocado

Keep the avocado pit in the mixture to prevent that the avocado takes on black colour.