

PRAWN TAILS SALAD WITH ARTICHOKE AND PINE NUTS



INGREDIENTS FOR 4 PORTIONS

- 20 prawn tails
- 4 Whole Sautéed Artichokes With Stems
- q.b. mesclun salads
- q.b. pine nut
- q.b. Extra-Virgin Olive Oil
- q.b. Sea Salt Flakes
- q.b. Black Pepper, Ground

METHOD

- Sautéed in a pan the prawn tails with oil, salt and pepper, when ready add the artichokes cut in 4 in the same pan.
- In a plate put in the middle the salad, add the prawn tails and artichokes and garnish with toasted pine nut and extra virgin olive oil.

PRODUCTS IN THIS RECIPE



**Whole Sautéed
Artichokes With Stems**



Extra-Virgin Olive Oil



Sea Salt Flakes



Black Pepper, Ground

