

PRAWN TAILS SALAD WITH ARTICHOKES 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

- Sauteed 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



