

Crispy prawns

Raciones para 4

1 kg
Prawns

6-7
Garlic cloves

Fresh parsley

Breadcrumbs
4-5 tablespoons
Extra virgin olive oil

Salt
1
Chili

- 1 Preheat oven to 180°C.
- 2 Peel prawns but keep the tails.
- 3 Mix chopped garlic, olive oil, and chopped chili in a bowl (to taste).
- 4 Add prawns to the bowl, stir, and set aside for a few minutes to marinade.
- 5 Place the prawns on an oven tray and add oil with garlic all over. Cover with breadcrumbs.
- 6 Bake for 7-8 minutes at 180°C or until they are golden brown.
- 7 Grilled for a couple of minutes for a crispier result.
- 8 Remove from the oven and serve immediately.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/langostinos-crujientes-gratinados/>

