Grilled romaine with garlic



Consejo del chef

Serve with fried garlic, Maldon salt, black pepper, and a touch of hot smoked paprika.

Raciones para 1

- ❑ 3 Romaine hearts lettuce
- ❑ 2 Garlics
- ❑ 1/2 Lemon
- ❑ Maldon salt
- ❑ Smoked paprika
- ❑ Olive oil

1. Cut hearts in half and sliced garlics, thinly.
2. Place a pan over medium heat and stir fry sliced garlics with olive oil.
3. When they are golden brown, remove from the pan, and place the hearts with the flat side down.
4. Grill until browned for both sides over low heat. Squeeze half lemon over them and remove from heat.

Chef's Notes

https://cookinglovers.teka.com/en/receta/cogollos-a-la-plancha-con-ajo/