

Grilled romaine with garlic

COOKING
LOVERS TESA



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/es/receta/cogollos-a-la-plancha-con-ajo/>

