

Langostinos al ajillo

Description

This is a classic Spanish recipe, which over time, became a favourite Caribbean dish. We cannot deny the similarities in our cuisine with other cultures, but I would say it's a great fusion of flavours and freshness which makes it perfect.

Langostinos al Ajillo or Prawns in Garlic (English version below)

- 500 gramos de Langostinos.
- 2 cucharadas de aceite de oliva.
- 1/2 taza de cebolla verde picada finamente.
- 1/4 taza de tomates picados finamente.
- 2 dientes de ajo picados.
- 3/4 de cucharadita de sal.
- 1/4 cucharadita de adobo completo.
- 1/4 cucharadita de comino molido.
- 2 cucharadas de jugo de limon fresco.
- 1/2 cucharada de pasta de ajo.

Preparacion

1. Calentar 2 cucharadas de aceite en una cacerola a fuego medio.
2. Cocinar la cebolla, ajo, sal, adobo completo, el comino y tomate, de unos 2 minutos.
3. Añadir los langostinos, jugo de limón y hervir suavemente, revolviendo ocasionalmente, hasta que la salsa esté espesa.
4. Cocer las langostinos hasta que ya no esten transparentes, alrededor de 2 minutos por cada lado.
5. Servir con una ensalada, tajadas de limón algunos tajadas de platano o yuca.

Prawns in Garlic (English version)

Ingredients Serves 2 portions

- 500 grams of king prawns
- 2 spoons of olive oil.
- 1/2 cup chopped spring onion finely chopped.
- 1/4 cup of tomatoes finely chopped.

- 2 cloves garlic, minced.
- 3/4 teaspoon salt.
- 1/4 teaspoon all purpose seasoning.
- 1/4 teaspoon ground cumin.
- 2 tablespoons fresh lemon juice.

Preparation

1. Heat 2 tsp of oil in a saucepan over medium heat.
2. Cook onion, garlic, salt, all purpose seasoning , cumin and tomatoes for about 2 minutes.
3. Add the prawns, lemon juice and gently boil, stirring occasionally, until sauce is thick.
4. Cook the prawns until no longer translucent, about 2 minutes on each side.
5. Serve with a salad and slices of lemon and some plantain or cassava.