

Shrimp with Dalmatian Spinach

30—40 Min

Ingredients 2 Portions

= Kotányi Produkte

250 g	Shrimp
4 tbsp.	Olive oil
1	Eggplants, small
1	Onion
1	Garlic clove
1	Red bell pepper
300 g	Spinach leaves
2 tbsp.	Lemon juice
1 tbsp.	Herbes de Provence
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole

Preparation

1. Dice the eggplant, cut the bell pepper into strips and thinly slice the onion and garlic.
2. Heat the olive oil in a pan and sweat the eggplant and pepper. Add the onion and garlic and continue frying.
3. Then add the spinach leaves and season to taste with sea salt, ground pepper, Herbes de Provence and lemon juice.
4. Remove the shells from the shrimp (if necessary) and season with sea salt and ground pepper. Sear in olive oil, mix with the spinach and other vegetables and enjoy.