



# Shrimp with Dalmatian Spinach

🕒 30–40 Min   

## 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.

## 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

