

## Sauteèd squilla mantis shrimps and prawns



Preparation time: 30 min

**Difficulty**: Easy

## **Ingredients**

• Basil: to taste

• Black pepper: to taste

• Fresh and cleaned squilla mantis shrimps: 12

Fresh prawns: 20
Parsley: to taste
Salt: to taste
White onion: ½

## For this recipe we used:

Organic Chopped Tomatoes 7 oz.



## **Preparation**

Sauté the chopped onion in an drizzle of oil, then add the prawns and squilla mantis shrimps previously cleaned and cut into pieces.

Add the  $\bf Pomì$   $\bf Organic$   $\bf Chopped$   $\bf Tomatoes$  previously sifted and cook for about 10 minutes.

Adjust salt and pepper.

Serve the sauté by adding parsley and fresh basil.