

Prawns Spetzofai

Ingredients

- 700g peeled prawns
- 150g chorizo sausage
- **180g Spicy Sausage Sauce (Art. 55750)**
- **30g Shellfish Bisque (Art. 43718)**
- 3- 4 cherry tomatoes, halved
- 5 small green peppers
- 1/3 of a bunch of parsley
- 1/3 of a bunch of spring onions
- A few chives
- A little white wine
- A pinch of salt
- A little water

Cooking instructions

1. Lightly salt the prawns, cut the sausage into slices and sauté in a non-stick pan with a little olive oil. Pour on the wine to finish and place on a plate.
2. In the same pan, sauté the cherry tomatoes and finely chopped onion, add the Spicy Sausage Sauce and half a cup of water.
3. Add the Shellfish Bisque and bring to the boil. Add the prawns and sausage slices and continue to let them cook for 1-2 more minutes.
4. Finally, add the parsley and chives, finely chopped.
5. Serve with fried peppers, and with the prawns and sauce on the top. If desired, serve with feta or any other cheese of your choice.