

Sauté Shrimp and Fish



Okay, this is one of the dishes that I am almost embarrassed to share. It is so ridiculously easy and simple that it may insult you...but I could not leave behind because it is delicious and can be made in a few minutes. It is great with a side green salad. Please feel free to add more or less of the ginger, green onion and paprika according to your taste. The combination of caramelized green onion and ginger with the seafood is just perfect!

Ingredients:

½ lb of large shrimp

½ lb of white fish cut into approximately 1 to 1 ½ in

Green onion finely chopped

Ginger finely chopped

Paprika to taste

Salt and pepper to taste

Cooking wine

Olive

oil



Method:

Mix all the ingredients above, except for the olive oil. Let it set for 5 minutes.

In a wok or fry pan heat the olive oil in medium to high temperature.

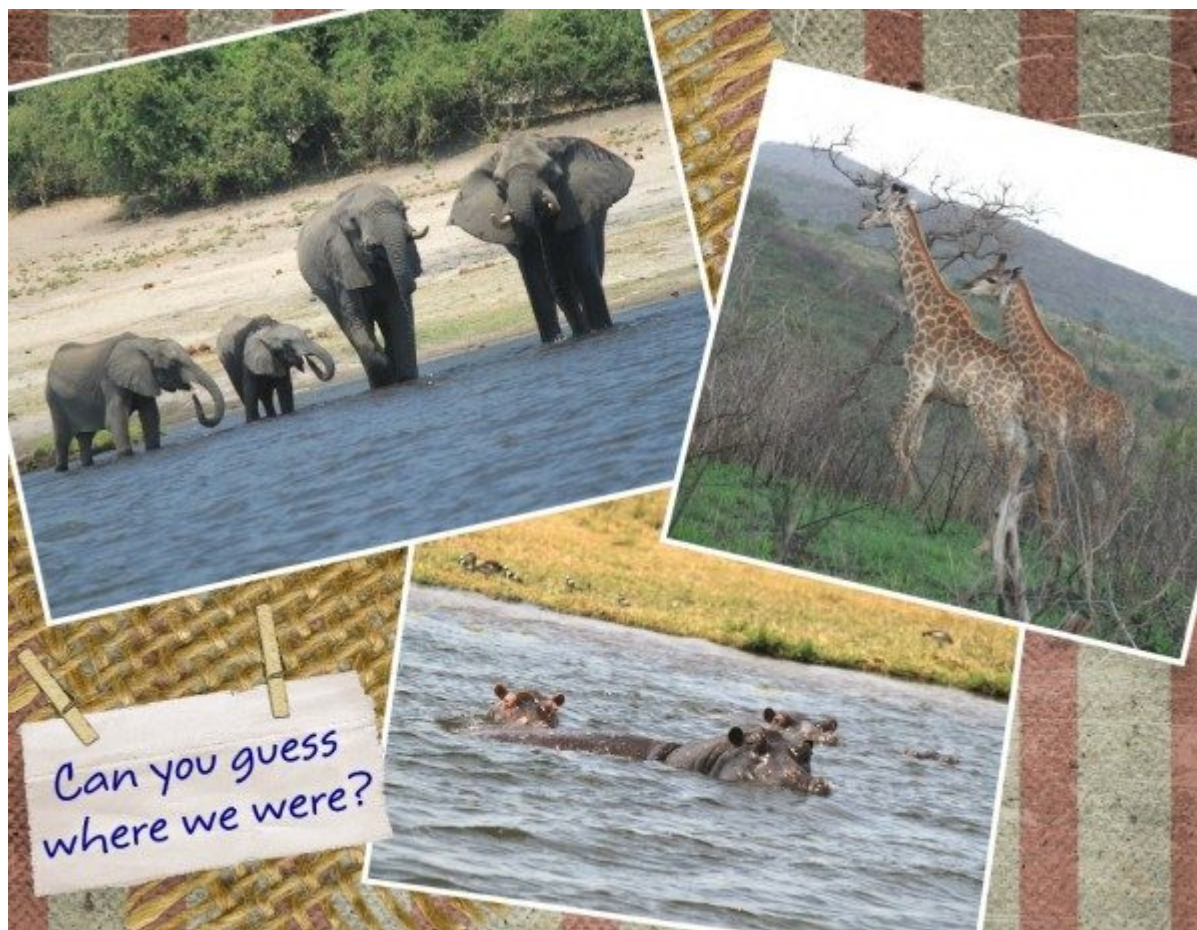
Carefully layer the shrimps and the fish so they do not overlap.

Cook until one side is golden brown then turn one piece at the time and cook the other side. Do not overcook. Serve hot.




If you enjoy this simple recipe you might want to check on Shrimp with Cilantro and Lemon.

Yes, we just came back from a long vacation...still adjusting to the time and thought that it would be nice to share with you a glance of what we experienced





And yes, I will post more pictures as soon as I have all the thousands of pictures sorted...yes, thousands...but do not worry, I will not make you see them all 

Curiosity Corner

Did you know that shrimp is low in fat and calorie but contains high amount of cholesterol?

Thank you for stopping by Simple Recipes and have a great week!