



Fried asparagus with shrimps

Ingredients:

500 grams of fresh asparagus, not too thin

1 kg if it is the main meal

200 grams of shrimps

White onion

Oil

Garlic

Salt, white pepper



Preparation: asparagus are cut into pieces and fried in oil until they become soft- 3-5 minutes on average. Garlic is cut into slices and slightly fried. Shrimps are peeled off, if necessary and seared. Everything is mixed together with spices added. Meal can be served as a snack with toasted bread.