



Shrimp and chicken meatball



Categoria
Carne



Tempo de preparação
Rápido



Dificuldade
Fácil



Custo
Low



Com quem?
With family



Nº de pessoas
2 pessoas

Ingredientes

 2 teaspoons of Gallo Extra Virgin Olive Oil My First Olive Oil

- 1 chicken leg
- 5 fresh shrimps
- 2 slices of lettuce
- 1/2 teaspoon of salt
- 1/2 teaspoon of soy sauce

Modo de preparação

1

Take two pieces of washed lettuces, and set aside.

2

Prepare 1 chicken leg and cut into slices. Prepare 5 fresh shrimps, and put into a blender.

3

Cut the potatoes and lettuce, mix them into the chicken and shrimp mush. Add 2 teaspoons of Gallo Extra Virgin Olive Oil My First Olive Oil, a few salt, a small amount of soy sauce, and mix well.

4

Make the mixture into meatballs with a spoon, steam it for 10 minutes, and the fresh and sweet shrimp meatball is ready.

Produtos utilizados



My First Olive Oil
Extra Virgin Olive Oil



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