

# HOW TO MAKE

## Shrimps and artichokes in a lemon butter sauce

### Shopping list

- 3 preserved lemons (small)
- 8 ounces butter
- 1 TBS powdered sugar
- pepper
- 2 bags of frozen artichoke hearts
- 2 tomatoes
- 2 yellow bell peppers
- A bunch of cilantro
- 36 peeled and deveined shrimps
- Olive oil

### Step

### What to do

### What you need (serves 6)

### Marguerite's tip

1

Chop the seeded lemons and mash up with the butter. Season with sugar and pepper. Store in the fridge.

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« Shrimps can easily be replaced by scallops, but just add them to the stir fry at the end after having cooked them separately. Once made the sauce can be reheated but cannot boil. »

2

The frozen artichokes shouldn't be thawed. Cut the bell peppers, cube the seeded tomatoes, pick the leaves of the cilantro. Butterfly the peeled shrimps.

3

For the sauce: boil 2 TBS of water in a small saucepan. Spoon the lemon butter gradually and whisk until it emulsifies. Keep warm.

4

Heat olive oil in a large pan, saute the frozen artichokes first. Add the bell peppers, then the shrimps. Finish with the tomatoes and the cilantro.

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