

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Garlic Shrimp and Chorizo Pintxos with Manchego Cheese

A play on a classic Spanish Tapas.

BY CHEF MARTY SLAVIN

Ingredients

8 jumbo shrimp
8 slices of Spanish chorizo
Garlic
Extra virgin olive oil
8 toasted baguette slices
8 slices of Manchego cheese
Parsley to garnish

Directions

Heat large pan. Add 1 tbsp. of olive oil and heat till shimmering.

Add chorizo and brown on one side. Turn chorizo over and add shrimp and garlic. Cook till shrimp is just cooked through.

Place, in this order, a slice of chorizo, one shrimp and top with a slice of Manchego cheese.

Garnish with parsley leaf.



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