

Shrimp Pilaf

Embark on a culinary journey with this aromatic shrimp pilaf, marrying plump shrimp with fragrant rice and an array of spices for a delightful and satisfying meal.

INGREDIENTS

- 1 (6.8 oz) package RICE-A-RONI® Spanish Rice
- 1 cup coarsely chopped green bell pepper
- 1/4 cup coarsely chopped celery
- 1/4 cup sliced green onions
- 2 tbsp margarine, butter or spread with no trans fat
- 1 14.5 oz can tomatoes, undrained
- 1 tsp curry powder
- 1 16 oz package frozen cooked shrimp, thawed, well-drained

HOW TO MAKE

DIRECTIONS

Prepare Rice-A-Roni® Mix as package directs, sautéing green pepper, celery and green onions with rice-vermicelli; add curry powder with 1 ¾ cups hot water, tomatoes and contents of seasoning packet.

Bring to a boil. Cover; reduce heat. Simmer 15 minutes.

Stir in shrimp. Cover; continue to simmer 3 to 4 minutes or until most of liquid is absorbed and rice is tender.

Stir before serving.



PREP
TIME

5min



COOK
TIME

20min



SERVES

5

PRODUCT

