



PREP
TIME

10_{min}



COOK
TIME

30_{min}



SERVES

4

Greek-Style Shrimp & Rice

Delight in the flavors of the Mediterranean with Greek-style shrimp rice, featuring succulent shrimp, aromatic herbs, and tangy Feta cheese mixed with fluffy rice for a wholesome and satisfying dish.

INGREDIENTS

2 tbsp margarine, butter or spread with no trans fat

1 medium tomato, chopped

1 (7.2 oz) package RICE-A-RONI® Rice Pilaf

1 tsp dried oregano

1/4 cup dry white wine or water

1/3 cup pitted Kalamata or ripe olives, halved

2 cloves garlic, minced

1/2 cup crumbled Feta cheese

1 lb uncooked large shrimp, peeled and deveined

HOW TO MAKE

DIRECTIONS

In large skillet over medium heat, sauté rice-pasta mix with margarine until pasta is golden brown. Add garlic and oregano; sauté 30 seconds.

Slowly stir in 1 ¾ cups water, wine and Special Seasonings; bring to a boil over high heat. Reduce heat to low. Cover; simmer 15 minutes.

Stir in shrimp, tomato and olives. Cover; simmer 5 to 10 minutes or until shrimp turn pink and rice is tender. Sprinkle with cheese. Let stand 3 minutes before serving.

PRODUCT

