

Shrimp Pineapple Rice

Total time: 30 minutes

Serves: 2-4

1 cup Extra Long Grain Enriched White Rice
1 can (20 oz) Pineapple tidbits, undrained
3 green onion, chopped
1 T. fresh cilantro, chopped
1 t. dried crushed red pepper
2 cups unpeeled, medium-size fresh shrimp
3 T. vegetable oil, divided
2 garlic cloves, minced
2 T. fish sauce (1 Tbsp may be used, if desired)
2 T. soy sauce
1 t. sugar
Garnish, green onion stem curls, if desired

PREPARE rice according to package directions; set aside.

COMBINE pineapple and next 3 ingredients in a bowl, and set aside.

PEEL shrimp, and de-vein, if desired. Sauté shrimp in 1 tablespoon hot oil in a large skillet 3 minutes. Remove shrimp from skillet, and set aside.

HEAT remaining 2 tablespoons oil in skillet over medium heat; add garlic, and sauté 2 minutes or until golden brown. Stir in rice, fish sauce, soy sauce, and sugar. Cook, stirring constantly, until thoroughly heated.

FOLD in pineapple mixture and shrimp, and cook until thoroughly heated. Serve with jasmine rice