

Shrimp & Rice

From

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Ingredients:

- 1.5 lbs Raw Shrimp (21-25's)
- GOYA Paprika
- GOYA Garlic
- Parsley (Fresh)
- Yellow Onion
- GOYA Yellow Rice
- Frozen Peas (One bag)
- GOYA Adobo
- One Fresh Lemon
- Small vine-ripe Tomatoes (Still on vine)

Instructions:

- Clean and score the baby tomatoes. Drizzle a little olive oil- add salt and pepper. Roast for 20-25 min at 425degrees until they start to blister
- Prepare yellow rice according to the directions on the box. 2 cups of water to a boil. Add content of rice packet and 1tbs of olive oil. Stir. Boil one min- stir. Cover tightly reduce to simmer. Cook 20-25 min or until water is absorbed. Stir. Fluff with fork.
- Prepare shrimp. Clean and peel but leave tails on. Pat dry. Season with Adobo to taste. Sauté 1 tbs of garlic. Add ½ teaspoon of Paprika. Add a pinch of Crushed Red Pepper flakes. Cook 2-3 minutes. Finish with Fresh lemon juice and parsley.
- Serve Tomatoes on the side.