



Spiced Shrimp Pilau

Servings: 4

Preparation Time: 20 minutes
Start to Finish Time: 50 minutes

The mix of spices gives this dish a Mediterranean/Indian flavor that is rich with cumin and turmeric. The spiced-shrimp compliments the base spice mixture and become a unified part of the combination.



Combine in one bowl:

1 pound shrimp, medium (41/50 count), peeled and deveined

1 teaspoon ginger, grated

1 teaspoon ground coriander

1/2 teaspoon Chinese five spice powder

1/2 teaspoon paprika

1/4 teaspoon ground cumin

1/4 teaspoon ground turmeric

For rice:

3 tablespoons butter

1 tablespoon olive oil

1/4 cup onion, finely chopped

3 cloves garlic, minced

1 each red chili pepper, seeded and chopped

1 1/2 cups rice

3 1/4 cups chicken broth

3 each green onions, sliced

1 tablespoon parsley

Pilau or pilaf is a rice-based dish usually containing a variety of ingredients.

In a large bowl combine shrimp, gingerroot, coriander, five-spice powder, paprika, cumin, and turmeric. Cover. Let stand at room temperature while preparing rice.

In a large saucepan heat margarine or butter and oil till margarine or butter is melted.

Add onion, garlic, and chili pepper. Cook till onion is tender, about 5 minutes.

Add rice.

Add chicken broth. Bring to boiling.

Reduce heat. Simmer, covered, for 10 minutes or till rice is nearly done.

Stir in shrimp mixture. Return to boiling; reduce heat. Cook, covered, about 5 minutes more or till shrimp turn pink: and rice is tender

To serve, spoon onto a serving platter. Garnish with green onions and parsley.