

# PINEAPPLE GARLIC BUTTER SHRIMP

RECIPE



## Shrimp

41-50 count Shrimp,

- shelled & deveined.

Salt and Pepper

1/3 cup Inthisorn Foods Spicy

- Pineapple Sauce

30 g crushed garlic. (6 cloves)

1/4 cup butter

## Chicken Broth Rice

Chicken Broth Rice

3 cups of brown calrose rice

4 cups of chicken stock

1/4 tsp salt

## Grilled Veggies

Any seasonal veggies

Bring the rice and broth to a boil, then reduce to medium heat and cover with a lid. Simmer for 45 -50 min or until liquid evaporates and rice is tender.

Lightly season the shrimp with salt and pepper, and marinate the shrimp in the Spicy Pineapple Sauce for at least 30 minutes before cooking.

While waiting for the shrimp to marinate, prepare the veggies. Lightly season with salt and pepper. Zucchini, beets and asparagus, go well with this dish, but feel free to substitute anything you would like, and take advantage of whatever produce is in season.

Cook the garlic over medium heat in butter until garlic is soft. Add marinated shrimp. cook for 5-6 minutes. Take off heat and set aside.

Brush the cast iron grill pan with oil, and preheat. Grill the veggies, until desired tenderness is reached.

Plate your meal, and top with extra Spicy Pineapple Sauce.

Enjoy!

Discover recipes and more at  
[www.InthisornFoods.com](http://www.InthisornFoods.com)

