

Persian Shrimp Rice



INGREDIENTS

- 2 cups Basmati rice
- 3 1/2 cups water
- 1 tsp salt
- 2 tbsp vegetable oil divided
- 2 yellow onion finely chopped
- 6 cloves garlic minced
- 1 cup fresh cilantro chopped
- 1-inch fresh ginger grated
- 1 tsp tomato paste
- 1/2 tsp turmeric
- 1/2 tsp salt more if needed
- 1/4 tsp cayenne pepper see notes
- 1 lb. shrimp peeled and deveined



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INSTRUCTIONS

➤ Rice

1. In a saucepan, add the rice, water, one tablespoon vegetable oil and salt.
2. Bring to simmer and cook until the water is almost evaporated.
3. Place the lid on and cook the rice for another 5 minutes on low heat.
4. Turn the heat off and leave the rice covered and untouched for 10 minutes.
5. After 10 minutes, lightly fluff the rice using a fork.

➤ Shrimp

1. Heat one tablespoon vegetable oil in a pan and saute onion until golden brown.
2. Stir in garlic and cook for a minute.
3. Stir in ginger. Cook for about 2 minutes.
4. Add in tomato paste, turmeric, salt, and cayenne pepper. Stir well to mix the ingredients.
5. Add in the shrimp and cook for a few more minutes until the shrimp is pink and fully cooked.
6. In a platter, add a layer of rice and top with the shrimp and onion mix. Repeat until all the shrimp and rice is in the platter. (You can also add the rice to the shrimp and onion and mix in the pan if the pan is large enough)
7. Using two forks, mix the rice and shrimp lightly.
8. Serve immediately.