

Garlic Lime Shrimp With Coconut Rice

Ingredients

5 T Unsalted Butter
1 1/2 c Jasmine Rice
14 oz Coconut Milk
1 1/4 c Water
1 lb Shrimp (peeled and deveined)
6 clv Garlic (minced)
1 Green Onion (chopped)
3 T Lime Juice
1/2 t Salt
3 T Cilantro (chopped)

Instructions

1. Melt 1 tablespoon of the butter in a medium saucepan over medium heat. Stir in the rice and cook for 1 minute, just until the grains are coated. Transfer to a rice cooker. Stir in the coconut milk and water and turn the rice cooker on.
2. Melt the remaining 4 tablespoons butter in a large skillet over medium heat. Add the garlic and lime juice, and cook for about 1 minute, until fragrant and bubbling.
3. Add shrimp to the skillet in an even layer. Sprinkle with salt and cook for 2-3 minutes, watching closely and flipping the shrimp as soon as they are pink and opaque on one side.
4. Cook another 1-2 minutes on the other side. As soon as the shrimp are cooked through, turn off

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the heat and sprinkle with green onions and cilantro.

5. When the rice is done, fluff it with a fork, scoop portions onto plates, and top with the shrimp. Add spoonfuls of the garlic-butter sauce, and garnish with additional cilantro and lime zest, if desired.