

Ginger Apricot Shrimp with Crispy Rice

Dice the carrot
Mince the garlic

Rice: Boil water (2 cups of water for 2 servings and 4 cups of water for 4 servings) and add salt a little salt. Pour in rice

Bring rice and water to a boil, then turn the heat down and simmer on low. Cover the pot and simmer. Let rice simmer for about 18 minutes, then remove from heat and allow the rice to steam in the pot for another 5 minutes.

Shrimp: Heat a large skillet to medium.

Add a teaspoon of butter to the skillet. Add the shrimp.
Sprinkle with salt and pepper.
Add the Ginger Apricot Glaze (2 tablespoons for a pound it is measured for you).

*Glaze ingredients: rice vinegar, apricots, water, sugar, dried onion, ginger puree, sesame seeds, spice, onion powder

Simmer on low for 3 minutes until the shrimp turn pink.
Remove the shrimp from the pan.

Add one tablespoon of butter to the same skillet.
Add the carrot and sprinkle with salt and pepper and saute on low for 3 minutes.
Add the minced garlic and saute on low for one minute.

Add the rice to the skillet and stir the carrots and garlic into the rice.

You want to crisp some of the rice.
Turn your skillet up to medium/high and let the rice fry for about five minutes.
Then flip it over. Sort of like a pancake. Let it crisp up for 5 minutes.

Plate: Add a cup of rice to a plate or bowl and top it with the Ginger Apricot shrimp. Stir it around. The rice should be hot and it will reheat the shrimp. Enjoy!!