

Shrimp

Chili-Lime Shrimp with Coconut Rice

Winn-Dixie Signature Recipe

Servings: 4

Start to Finish Time: 30 minutes

1 pound shrimp, cleaned and deveined

3 1/2 cups chicken broth

1 can (13.5 oz) coconut milk

1 cup uncooked instant rice

1 onion, finely chopped

1 1/2 tablespoons olive oil, divided

1/2 teaspoon salt

2 tablespoons butter

1/2 tablespoon chili sauce

juice of one lime

1 tablespoon cornstarch

Heat chicken stock and coconut milk in medium saucepan until bubbly. Reduce heat to low and continue to simmer.

Heat one tablespoon olive oil in a large skillet over medium high heat. Add onion and saute' until tender. Add rice, stirring constantly for three minutes or until browned. Measure out chicken broth and coconut milk mixture to equal amount of liquid needed on rice instructions. Stir into rice and onion mixture, cover and cook until liquid is absorbed. Stir in butter.

In a separate skillet heat remaining olive oil and saute' shrimp for 4-6 minutes.

In a bowl, mix together cornstarch and remaining chicken broth and coconut milk. Add chili sauce and lime juice and stir well.

Serve shrimp over rice with sauce on the side.

Per Serving (excluding unknown items): 406 Calories; 28g Fat (62.4% calories from fat); 29g Protein; 9g Carbohydrate; 2g Dietary Fiber; 188mg Cholesterol; 1171mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 5 Fat; 0 Other Carbohydrates.