Spicy Shrimp Rice Bowl



What You'll Need

- Red Sun Farms' Red, Yellow, Orange bell pepper
- 1-2 Mini Cucumbers
- 1 cup White Rice
- 1 onion diced
- 2 cups Chicken Stock
- 6 White Tiger Shrimp
- Poke Dressing
- Toum (Garlic Sauce)
- 4 Tbsp Butter
- 1 tbsp Cajun seasoning (optional)

Directions

1. Warm chicken stock up in a pot.
2. Place ½ butter in another pan and melt. Add diced onions and season with salt and pepper. Sauté until translucent over medium heat.
3. Add rice to pan. Constantly moving the rice, sear the rice to hold in starch.
4. Reduce heat to low, add chicken stock and cover.
5. Set a timer for 12 minutes and cover the rice, ensuring its simmering.
6. In a separate hot pan, add the rest of the butter, shrimp, Cajun and garlic and sauté until shrimp is pink.
7. Dice your peppers and cucumber into small pieces.
8. After 12 minutes cooking the rice, turn off the heat and keep covered for 5 minutes. Add the remaining butter and mix in with a fork.
9. Spoon rice into a bowl and carefully place the diced ingredients around the rice. Add a dollop of garlic sauce and drizzle with poke sauce.