

Spanish Style Shrimp & Rice Salad

Also Known As

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|---------------|--------------|---------------------|------------------------|
| Course | Yield | Type of Food | Main Ingredient |
| Salad | 4 servings | | |

Comments

From 2002 Hoedown of The Cincinnati Horticultural Society. From the kitchen of David Reid.

Prep Time 35 minutes **Cooking Time** **Ethnic Origin** Spanish/Portugue

Pre-Heat? Yes **Temperature** **Grease Pan?** Yes

| Measure | Ingredient | Measure | Ingredient |
|----------------|--|----------------|--------------------------|
| 1 cup | water | | tomato wedges (optional) |
| 1 cup | quick cooking rice | | |
| 1 tsp. | instant chicken bouillon granules | | |
| .25 tsp. | ground turmeric | | |
| 1 | pack. frozen peas with pearl onions 10 oz package | | |
| .33 cup | Italian salad dressing | | |
| .125 tsp. | ground red pepper | | |
| 2 | packs. frozen, peeled, cooked shrimp 6 oz. package | | |
| | leaf lettuce | | |

Instructions

In a small saucepan bring water to boiling. Stir in rice, bouillon granules & turmeric. Remove from heat, cover, let stand 5 minutes.

Cook peas with onions according to package directions. Drain.

Stir together rice mixture, peas with onions, salad dressing, ground red pepper.

Add shrimp; toss lightly to coat. Cover & chill for several hours. If desired garnish with tomato wedges.