

# EASY MEDITERRANEAN SHRIMP

## ingredients:

- 1 Vigo® Saffron Yellow Rice, 10 oz. package
- 1 ¼ lb. large shrimp, thawed, peeled and deveined
- 1 tbsp. all-purpose flour
- 2 tsp. smoked Spanish paprika
- ½ tsp. each salt and pepper
- ½ tsp. ground coriander
- ¼ tsp. cayenne
- ¼ tsp. sugar
- 1 tbsp. butter
- 3 tbsp. Ybarra® Extra Virgin Olive Oil
- 3 shallots (about 3 ½ ounces), thinly sliced
- 4 garlic cloves, chopped
- ½ green bell pepper and ½ yellow bell pepper, sliced
- 1 cup canned diced tomato
- ⅓ cup chicken or vegetable broth
- 2 tbsp. dry white wine
- 2 tbsp. fresh lemon juice
- ⅓ cup chopped parsley leaves



## directions:

1. First, prepare rice according to package directions. Leave covered and undisturbed until ready to serve.
2. Pat shrimp dry and place it in a large bowl. Add flour, smoked paprika, salt and pepper, coriander, cayenne, and sugar. Toss until shrimp is well-coated.
3. In a large cast iron skillet, melt the butter with the olive oil over medium/medium-high heat. Add shallots and garlic. Cook for 2-3 minutes, stirring regularly, until fragrant (be sure not to burn the garlic.) Add bell peppers. Cook another 4 minutes or so, tossing occasionally.
4. Add the shrimp. Cook for 1 to 2 minutes, then add the diced tomatoes, broth, white wine, and lemon juice. Cook for 5 minutes or so until shrimp turns bright orange. Finally, stir in chopped fresh parsley.
5. Serve immediately with cooked rice.