

Garlic Lemon Shrimp with Savory Root Vegetable Rice Pilaf

Prep Time: 1 hour, 30 minutes

Yield: 6-8 servings

Cook Time: 30 minutes

Total Time: 2 hours

Note: Celery root is not always available but jicama is almost always in our local markets. Either will work and each brings a slightly different flavor profile to this dish. Celery root has a deep, strong celery taste and jicama tastes almost like a bland radish - both are delicious in this dish!

Ingredients

- 12-14 wooden skewers
- ¼ cup raw cashews
- ½ cup orzo pasta
- 2 pounds shell on raw shrimp (16-20 per pound)

For the Spice Rub

- 2 tablespoons McCormick Gourmet California Garlic Powder
- 2 teaspoons McCormick Gourmet California Lemon Peel
- ½ teaspoon salt
- ¼ teaspoon McCormick Gourmet White Pepper
- ½ teaspoon McCormick Gourmet Paprika

For the Rice Pilaf

- 1 tablespoon butter
- 2 tablespoons extra virgin olive oil
- 2 cups onion, cut into half inch dice
- 2 cups carrots, cut into half inch dice
- 2 tablespoons chopped shallots
- 1 cup celery root or jicama, cut into half inch dice
- 1 cup Basmati rice
- ¼ cup vermouth or white wine
- 3 cups Kitchen Basics chicken stock
- 2 bay leaves
- 2 tablespoons chopped fresh parsley

Instructions

1. Place skewers in a pan of water and weigh down so they are submerged.
2. In a dry sauté pan over medium heat, toast the cashews until slightly brown and set aside. Place orzo in same pan and toss and stir for about five or so minutes to brown. Set aside.
3. Peel the shrimp leaving on the tail portion and lay out in a platter or cutting board.
4. Mix the spices to make the dry rub and set aside 4 teaspoons. Sprinkle the remaining rub on both sides of the shrimp. Let sit refrigerated for one hour.
5. After one hour, remove skewers from water and place five to six shrimp on each skewer. Slide a second skewers in so each set has two skewers. This will keep the shrimp from spinning as you flip them. Once all the shrimp have been skewered, set aside at room temperature.

6. In a medium Dutch oven, melt butter in olive oil over medium high to high heat. Add onions, carrots, shallots and either celery root or jicama and stir. Cook three minutes until they just start to become tender. Add rice and cook for two more minutes stirring often. Add vermouth and 4 teaspoons of the spice rub you made earlier for the shrimp and stir. Cook to evaporate the vermouth. Add toasted orzo, chicken stock and bay leaves. Bring to a boil, cover and simmer on low for 15 minutes covered.
7. Once 15 minutes have passed, remove rice from heat but leave covered.
8. Heat a grill pan to hot, spray with pan spray and lay shrimp out on pan to grill. After about a minute and a half, flip and grill the other side for about the same time. Do not overcook.
9. To serve, fluff rice with a fork and place on a platter and top with skewered shrimp. Then sprinkle with chopped parsley and toasted cashews.

<http://www.afamilyfeast.com/garlic-lemon-shrimp-savory-root-vegetable-rice-pilaf/>

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