



PREP
TIME

10 min

COOK
TIME

30 min

TOTAL
TIME

40 min

SERVINGS

4

Made with

Greek-Style Shrimp & Rice

Ingredients

- 2 tbsp margarine, butter or spread with no trans fat
- 1 medium tomato, chopped
- 1 (7.2 oz) package RICE-A-RONI® Rice Pilaf
- 1 tsp dried oregano
- 1/4 cup dry white wine or water
- 1/3 cup pitted Kalamata or ripe olives, halved
- 2 cloves garlic, minced
- 1/2 cup crumbled Feta cheese
- 1 lb uncooked large shrimp, peeled and deveined

How to make it

1. In large skillet over medium heat, sauté rice-pasta mix with margarine until pasta is golden brown. Add garlic and oregano; sauté 30 seconds.
2. Slowly stir in 1 ¾ cups water, wine and Special Seasonings; bring to a boil over high heat. Reduce heat to low. Cover; simmer 15 minutes.
3. Stir in shrimp, tomato and olives. Cover; simmer 5 to 10 minutes or until shrimp turn pink and rice is tender. Sprinkle with cheese. Let stand 3 minutes before serving.



RICE-A-RONI® Rice Pilaf