



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	5

Made with

Shrimp Pilaf

Ingredients

- 1 (6.8 oz) package RICE-A-RONI® Spanish Rice
- 1 cup coarsely chopped green bell pepper
- 1/4 cup coarsely chopped celery
- 1/4 cup sliced green onions
- 2 tbsp margarine, butter or spread with no trans fat
- 1 14.5 oz can tomatoes, undrained
- 1 tsp curry powder
- 1 16 oz package frozen cooked shrimp, thawed, well-drained

How to make it

1. Prepare Rice-A-Roni® Mix as package directs, sautéing green pepper, celery and green onions with rice-vermicelli; add curry powder with 1 ¾ cups hot water, tomatoes and contents of seasoning packet.
2. Bring to a boil. Cover; reduce heat. Simmer 15 minutes.
3. Stir in shrimp. Cover; continue to simmer 3 to 4 minutes or until most of liquid is absorbed and rice is tender.
4. Stir before serving.



RICE-A-RONI® Spanish Rice