

Cilantro Shrimp over Coconut Lime Rice ?

Cooking Instructions

This dish has 4 parts: Shrimp, White Coconut Rice, Cilantro Cream Sauce, and Fresh Lime.

Rice:

1. Combine 1 cup white rice, 1 tablespoon oil, and 1/2 cup water in a saucepan.
2. Heat to boiling, stir once, then reduce heat, cover, and simmer 20 minutes, until rice is tender.
3. Remove from heat and stir in the juice of 1/2 lime.
4. Add 1/4–1/2 teaspoon fresh lime zest, if desired.

Shrimp and Sauce: QuickThaw shrimp and sauce by submerging the well-sealed bag in warm water. Drain shrimp well and pat dry.

Cooking Method: QuickThaw/Sauté

Shrimp: Heat a little oil in a skillet over medium-high heat. Add sauce and heat to boiling. Stir in shrimp. Toss and cook until shrimp is opaque, about 4–5 minutes. Remove from heat. Squeeze lime to taste and stir. Serve over rice. Be careful not to overcook the shrimp.

Internal temp: 145°F.

Serving Suggestions: Serve over rice with a green side salad and fresh sliced mango. Chardonnay.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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