

Lemon Garlic Cooked Shrimp

Savor the taste of the sea with Lemon Garlic Cooked Shrimp, featuring succulent shrimp infused with zesty lemon and aromatic garlic, offering a delightful burst of flavor in every bite.

INGREDIENTS

- 1 package (6.9 oz)** RICE-A-RONI® Chicken
- 2 tbsp** margarine, butter or spread with no trans fat
- 2 ½ cups** water
- 12 oz** medium cooked shrimp
- 2 cups** sugar snap peas or pea pods
- 1 cup** thinly sliced carrots
- 2** garlic cloves, minced or pressed
- 1 can (8 oz)** sliced water chestnuts, drained
- 1/3 cup** green onion slices
- 2 tbsp** lemon juice
- 1 tsp** lemon zest

HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-vermicelli mix and 2 tbsp margarine. Sauté over medium heat until vermicelli is golden brown, stirring frequently.

Slowly stir in 2 ½ cups water and Special Seasonings; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in peas, carrots and garlic. Return to a simmer. Cover and simmer 5 to 7 minutes or until vegetables are crisp-tender. Add shrimp, water chestnuts and green onion. Increase heat to medium; stir and toss gently until heated through. Stir in juice and zest.



PREP
TIME

5 min



COOK
TIME

25 min



SERVES

4

PRODUCT

