

# Greek-Style Shrimp & Rice

Delight in the flavors of the Mediterranean with Greek-style shrimp rice, featuring succulent shrimp, aromatic herbs, and tangy Feta cheese mixed with fluffy rice for a wholesome and satisfying dish.

## 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

### DIRECTIONS

In large skillet over medium heat, sauté rice-pasta mix with margarine until pasta is golden brown. Add garlic and oregano; sauté 30 seconds.

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.

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.



PREP  
TIME  
10min



COOK  
TIME  
30min



SERVES  
4

## PRODUCT

