

Garlic Butter Shrimp Rice Pilaf

Servings: 2 people

Prep Time: 5 minutes

Cook Time: 20 minutes

Total Time: 25 minutes

Ingredients

½ lb shrimp (peeled & deveined)

1 cup long-grain rice

2 cups chicken or vegetable broth

2 Tbsp butter

2 cloves garlic, minced

Salt & pepper (optional)

Fresh parsley or lemon wedge for garnish (optional)

Directions

1. Prep the shrimp (1 minute)

Pat shrimp dry and season lightly with salt and pepper.

This helps keep them juicy and flavorful.

2. Make the garlic butter base (3 minutes)

Heat a pot or deep skillet over medium heat.

Add butter and melt.

Stir in minced garlic and cook 30–45 seconds until fragrant (not browned).

3. Toast the rice (1–2 minutes)

Add rice to the pot and stir to coat in garlic butter.

Toast for 1 minute to enhance flavor.

4. Cook the pilaf (15 minutes)

Pour in broth and stir once.

Bring to a gentle boil, then reduce heat to low.

Cover and cook 15 minutes without lifting the lid.

5. Steam the shrimp on top (5 minutes)

After 10 minutes of cooking, lift the lid briefly.

Place shrimp evenly on top of rice.

Cover and cook the remaining 5 minutes.

Shrimp steam gently and stay tender.

6. Fluff, mix, and finish (1 minute)

Turn off heat and rest 2 minutes.

Fluff rice with a fork and mix shrimp evenly.

Adjust salt if needed.

Garnish with parsley or lemon.

Notes & Tips

Use raw shrimp for best flavor absorption.

Chicken broth gives richer taste.

Add peas or spinach for color.

A squeeze of lemon brightens the dish.