

# 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.