

TANGY SHRIMP & COCONUT RICE

Preptime: 30 minutes. Serves 4 people as an appetiser or side dish.

Ingredients

- 1 package of Vigo Coconut ginger rice
- 1 pound Good Shrimp
- ½ Del Monte Jarred Mango
- ⅓ Mild Pickled Jalapeños
- ½ Diced Red Onion
- Salt taste
- Cilantro to taste
- Biloxi Shrimp Co. Herb and Spice
 - Paprika
 - Garlic Powder
 - Onion Powder
 - Oregano
- 1 ounce Butter

Preparation

1. Prepare the ginger coconut rice as the package instructs.
2. Thaw out the shrimp. In the mean time, dice the mango, jalapeños, and onions. Mix together with simple syrup, salt, and cilantro.
3. When ready, pat dry and place in hot oil on a non-stick skillet over high heat. Sauté on one side for 60 seconds and then flip for another. Remove from pan and wipe the surface clean.
4. Melt butter and shake the seasoning into the hot butter. Don't let it burn, and then add the shrimp back to it. Toss to cover and let it cook a little on low heat.