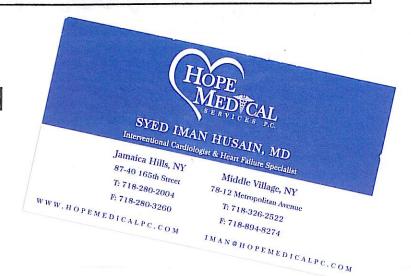
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doctor iman husain's incredible shrimp and basmati rice recipe



serves 4

ingredients:

for the rice:

2 cups water

1 cup basmati rice

1 onion, chopped

2 tablespoons olive oil

salt

for the shrimp:

1 pound peeled shrimp

2 tablespoons olive

2 cloves garlic, minced

old bay seasoning

2 tablespoon parsley, chopped

For the rice: heat the olive oil, add the chopped onion, stir for 2 minutes, add rice, stir for another minute, add water, salt and bring to a boil. Cover and cook over medium heat for 15 minutes or until all water is absorb. Turn off heat and let stand covered for 5 minutes. Fluff with fork.

For the shrimp: heat olive oil in frying pan, add shrimp sprinkled with old bay seasoning and cook for 3 minutes or until shrimp turn pink. Turn over and cook for an additional 2 minutes. Add garlic and parsley and cook over low heat for one minute.

