

cooking with the doctors . com

[Home](#)[Recipes](#)[For Doctors Only](#)

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.

