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Honey-Garlic Shrimp Stovetop Rice Casserole

Rice, shrimp, and broccoli all steam together in one pot, and are finished with a savory honey drizzle.

YIELD

Serves 4 to 6

INGREDIENTS

2 tablespoons vegetable oil
1 medium yellow onion, diced
1 1/2 cups long-grain white rice
3 cloves garlic, finely chopped, divided
1 teaspoon finely chopped peeled fresh ginger
1 teaspoon kosher salt
1/4 teaspoon red pepper flakes (optional)
2 cups low-sodium chicken broth
3/4 cup plus 1 tablespoon water, divided
12 ounces frozen broccoli florets
12 ounces (21 to 30 per pound) frozen uncooked, peeled and deveined shrimp
1/4 cup honey
2 tablespoons tamari or soy sauce
1 teaspoon cornstarch

INSTRUCTIONS

1

Heat the oil in a large Dutch oven over medium heat until shimmering. Add the onion and cook, stirring occasionally, until softened, 8 to 10 minutes. Add the rice, 2 cloves of the garlic, ginger, salt, and red pepper flakes if using. Cook, stirring occasionally, until the rice makes a crackling sound, about 3 minutes.

2

Add the broth and 3/4 cup of the water and bring to a boil. Reduce the heat to medium-low, cover, and simmer undisturbed for 10 minutes. Add the broccoli and

shrimp and stir to combine. Cover again and simmer until the rice is tender and the shrimp is cooked through, stirring every 10 minutes, 25 to 30 minutes more.

3

Meanwhile, place the honey, tamari or soy sauce, and remaining 1 clove garlic in a small saucepan over medium heat and bring to a simmer. Place the cornstarch and remaining 1 tablespoon water in a small bowl and stir until the cornstarch is dissolved. Pour into the simmering sauce and stir until thickened, about 30 seconds. Remove from the heat. When the rice is ready, drizzle with the sauce before serving.

RECIPE NOTES

Storage: Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.