



CHILI-LIME SHRIMP
with
GINGER &
CILANTRO RICE

Trefethen

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INGREDIENTS

- 1 tsp kosher salt
- 1 tsp chili powder
- 1 tsp paprika
- ¼ tsp black pepper, freshly ground
- 1 lb white shrimp, peeled & deveined
- 1 Tbsp Trefethen extra virgin olive oil
- 1 cup basmati rice, or your favorite rice
- 1 piece fresh ginger, 1-in square, peeled & smashed
- ¼ cup fresh cilantro, roughly chopped
- 1 Tbsp fresh lime juice
- 1 Tbsp butter

PROCEDURE

1. Combine salt, chili powder, paprika, and fresh pepper in a small bowl and mix well. Set aside.
2. Cook rice as directed on packaging, adding the fresh ginger and a pinch of salt to the cooking liquid. When rice is finished cooking, discard the ginger, fluff with a fork and fold in fresh cilantro.
3. As the rice cooks, add spice blend to shrimp and let sit at room temperature until rice is almost finished, about 15 minutes.
4. Heat a skillet large enough to cook all the shrimp without crowding the pan. Add olive oil and let it heat, then add shrimp to hot pan, taking care that all shrimp are touching the pan's surface and not stacked or crowded. Sear without stirring for about 2 minutes. Flip the shrimp and sear the other side undisturbed for another 2 minutes.
5. Remove pan from heat and add the lime juice and butter. Stir the shrimp to melt butter and coat shrimp evenly.
6. Place the rice in your favorite bowl and top with the shrimp. Drizzle with the pan drippings and enjoy!

TREFETHEN WINE PAIRING

Quandary: *This white wine blend is bursting with floral aromas, leading to fresh, ripe tropical notes of passion fruit, guava, and mango. The slightly sweet finish is balanced by bright acidity.*