

Sriracha Shrimp with Steamed Coconut Rice

Serving size: 3 oz. shrimp + 1 c. rice

Serves: 4



- 1 c. Texmati rice
- 1/2 c. diced carrots
- 1/2 c. frozen peas
- 3/4 c. water
- 1/2 can light coconut milk
- 12 oz. shrimp (tails removed)
- 1/4 c. onion, diced
- 3 cloves garlic, minced
- 2 T. olive oil
- 2 T. water
- 1 T. sriracha
- 1 T. worcestershire
- Salt and pepper to taste



In a rice steamer, add rice, carrots, peas, water, and coconut milk. Stir to mix. Cover and steam for 35 minutes.

Meanwhile, mix together remaining ingredients and shake or stir to coat. Let marinate while the rice mixture is cooking. When the rice is done, add the shrimp mixture to a skillet over medium-high heat and cook for 2-3 minutes or until the shrimp is done.

Divide the rice between four bowls, then divide the shrimp, placing it on top of the rice. Serve extra sriracha on the side.

Estimated calories: 360 cal/serving

Notes:

- If you don't have Texmati rice, Basmati or any other long grain white rice would be a good substitute
- I used cooked, frozen shrimp because that is what I had on hand. Fresh would be better