

Shrimp and Ham over Rice©

Rice-Ingredients:

1 cup basmati rice
1 Tbsp. chicken granules
1 tsp. salt
2 1/4 cups cold water

Method:

Put all ingredients into a microwave steamer. Close lid and leave vent open. Microwave 6 minutes. Stir. Close lid and vent and microwave another 6 minutes.

Spray a 3-quart Pyrex™ dish with a non-sticking spray. Spread rice in dish.

Shrimp and Ham-Ingredients:

2 Tbsp. oil
2 oz. Kerry Gold™ butter
1 Tbsp. garlic, minced
2 lbs. shrimp, peeled, deveined, cut in half lengthwise
2 oz. Kerry Gold™ butter
2 tsp. garlic, minced
3 zucchini, cut in half and slice
2 leeks, sliced
1 tsp. fajitas seasoning
1 tsp. lemon pepper
2 pkgs. Knorr™ Hollandaise Sauce Mix
1 1/2 cups whipping cream
1-8 oz. pkg. Cumberland Gap™ diced ham or other
1/2-1 cup parmesan cheese

Method:

Preheat conventional oven to 350°, convection oven to 325°.

Spray a large pot with a non-sticking spray. Heat oil and 2 oz. butter and sauté garlic and shrimp until shrimp turns pink. Take shrimp out with a slotted spoon and set aside. Continue cooking milky looking shrimp juice until clear. Add 2 oz. butter and sauté garlic, zucchini and leeks until tender crisp. Add fajitas seasoning and lemon pepper. Stir in hollandaise sauce mix and whipping cream and bring to a boil. Add saved shrimp mixture and ham and heat through.

Spread mixture over rice. Sprinkle parmesan cheese on top. Bake uncovered 10-15 minutes if ingredients are hot, 35-40 minutes if cold, until bubbles form on the side and the top is brown.

Hint: Use vegetable mixture (without shrimp and ham) as a side dish.

Hint: Shrimp/ham mixture is great over pasta.

Hint: Use salmon instead of shrimp.

