

Cilantro-Citrus Shrimp Rice Bowl with Purple Cabbage Slaw and Greek Yogurt Sauce

2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 50 minutes

Wahoo's Seafood Co. Gulf Shrimp, thawed and peeled
J & B Farms Cabbage, outer leaves and core removed
Johnson's Backyard Garden Carrots, tops removed, peeled (optional)
In the Garden Farm or Villa Klehr Green Onions, root end trimmed
Gulf Pacific Brown Rice
Farmhouse Kitchen Cilantro Citrus Sauce, shaken or stirred well before use
Farmhouse Kitchen White Mountain Greek Yogurt Slaw Dressing
Sea salt and fresh cracked black pepper
Olive or vegetable oil

STEP 1 Bring 8 cups of water to a boil in a large saucepan. When water reaches a boil, add 1 tbsp. salt and brown rice. Cook, stirring occasionally, until rice is tender, approximately 35-40 minutes. Taste the rice to see if it's cooked to your preferred texture. Cook for an additional 5 minutes, if needed. Drain well and return to saucepan. Keep covered until ready to serve.

STEP 2 While the rice is cooking, shred the cabbage as thinly as possible and place in a bowl. Grate the carrots or chop into thin matchsticks, and add to the cabbage. Add half of the Greek yogurt dressing to the cabbage and carrots. Toss to coat. Season with salt, pepper, and remaining dressing to taste. Set dressed cabbage and carrot slaw aside in the refrigerator until ready to serve.

STEP 3 After the rice is done cooking, place a saute pan over medium heat. While the pan is heating, thinly slice the green onions. When the pan is hot, add 1 tbsp. oil, followed by the peeled shrimp and green onions. Saute for 4-5 minutes or until cooked through. The shrimp are cooked through when they turn pinkish-orange, the flesh becomes opaque, and the tails curl. Transfer the sauteed shrimp and green onions to a bowl and toss with the cilantro-citrus sauce. Season with salt and pepper to taste.

STEP 4 To serve, spoon the brown rice into serving bowls. Add the cilantro-citrus coated shrimp and green onions. Top the shrimp with the cabbage and carrot slaw. Enjoy!