

Shrimp with Bacon & Sweet Corn Succotash

2 SERVINGS | HANDS ON TIME: 20 | TOTAL TIME: 40

Rose's Seafood Co. Gulf Shrimp, thawed, deveined
Farmhouse Kitchen Succotash Sauce, stirred well before use
Farmhouse Kitchen Basil Butter, room temperature
J & B Farms Sweet Corn, shucked and washed
Engel Farms Mixed Peppers, washed
Engel Farms Summer Squash, washed
Gulf Pacific Brown Rice
Olive or Vegetable Oil
Salt and Pepper

NOTE: You can devein shrimp before or after cooking. Deveining after cooking allows your meal to absorb more flavor from the shell. To devein, chop or pull head off; discard. Pull legs off in clumps until all are removed, discard. Starting at the head slip fingers under shell and remove in one piece. Use a paring knife to make a 1/4" slit along shrimp's back. Use the paring knife to begin removing vein, pull vein out gently in one piece; discard. Rinse hands and shrimp to ensure all vein has been removed. Place shrimp in a bowl of ice water or in the refrigerator until just before you cook them.

STEP 1 Set basil butter on counter to bring to room temperature. Prepare vegetables: remove kernels from corn, set aside. Chop peppers into 1/4" pieces, set aside. Chop squash into 1/4" pieces, set aside. Cook rice: Bring 8 cups of water to a boil in a large saucepan. When the water reaches a boil, add 1 tbsp. salt and brown rice. Boil the rice, stirring occasionally, until 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 pot. Keep covered until ready to serve.

STEP 2 While rice is cooking, prepare succotash. Bring a large skillet to medium heat. Add 1 tbsp. oil to pan. Add sweet corn, mixed peppers and summer squash to pan. Saute 2-3 minutes. Pat shrimp dry, add to pan and cook another 2-3 minutes or until the shrimp are cooked through. The shrimp will turn pink, the flesh will become opaque, and the tails will curl.

STEP 3 Add succotash sauce and bring to a boil. Reduce heat to a simmer and continue to cook until sauce is reduced by half. Reduce heat to low. Add basil butter and swirl into succotash. Season with salt and pepper to taste. Remove from heat and keep covered until ready to serve.

STEP 4 To serve: scoop rice into a bowl, spoon shrimp and vegetables over. If there is succotash sauce remaining in pan, spoon over your meal. Enjoy!

Shrimp with Bacon & Sweet Corn Succotash

4 SERVINGS | HANDS ON TIME: 20 | TOTAL TIME: 40

Rose's Seafood Co. Gulf Shrimp, thawed, deveined
Farmhouse Kitchen Succotash Sauce, stirred well before use
Farmhouse Kitchen Basil Butter, room temperature
J & B Farms Sweet Corn, shucked and washed
Engel Farms Mixed Peppers, washed
Engel Farms Summer Squash, washed
Gulf Pacific Brown Rice
Olive or Vegetable Oil
Salt and Pepper

NOTE: You can devein shrimp before or after cooking. Deveining after cooking allows your meal to absorb more flavor from the shell. To devein, chop or pull head off; discard. Pull legs off in clumps until all are removed, discard. Starting at the head slip fingers under shell and remove in one piece. Use a paring knife to make a 1/4" slit along shrimp's back. Use the paring knife to begin removing vein, pull vein out gently in one piece; discard. Rinse hands and shrimp to ensure all vein has been removed. Place shrimp in a bowl of ice water or in the refrigerator until just before you cook them.

STEP 1 Set basil butter on counter to bring to room temperature. Prepare vegetables: remove kernels from corn, set aside. Chop peppers into 1/4" pieces, set aside. Chop squash into 1/4" pieces, set aside. Cook rice: Bring 8 cups of water to a boil in a large saucepan. When the water reaches a boil, add 1 tbsp. salt and brown rice. Boil the rice, stirring occasionally, until 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 pot. Keep covered until ready to serve.

STEP 2 While rice is cooking, prepare succotash. Bring a large skillet to medium heat. Add 2 tbsp. oil to pan. Add sweet corn, mixed peppers and summer squash to pan. Saute 2-3 minutes. Pat shrimp dry, add to pan and cook another 2-3 minutes or until the shrimp are cooked through. The shrimp will turn pink, the flesh will become opaque, and the tails will curl. (Note: You may need to do this in multiple batches)

STEP 3 Add succotash sauce and bring to a boil. Reduce heat to a simmer and continue to cook until sauce is reduced by half. Reduce heat to low. Add basil butter and swirl into succotash. Season with salt and pepper to taste. Remove from heat and keep covered until ready to serve.

STEP 4 To serve: scoop rice into a bowl, spoon shrimp and vegetables over. If there is succotash sauce remaining in pan, spoon over your meal. Enjoy!

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Shrimp - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Succotash Sauce - Store in the refrigerator. Use within 5 days. (Ingredients: onion, garlic, Engel Farms mixed peppers, Flying Pig bacon, Village Farms tomato, chicken stock, Francis & Thatcher Thyme, Francis & Thatcher parsley, celery seed, lemon pepper, salt)

Basil Butter - Store in the refrigerator. Use within 5 days. (Ingredients: butter, basil, spinach, garlic salt)

Sweet Corn - Store in the crisper drawer of the refrigerator. Use within 5 days.

Mixed Peppers - Store in paper bag inside refrigerator crisper drawer until ready to use.

Summer Squash - Store in a plastic bag in the crisper drawer of the refrigerator. Use within 5 days.

Brown Rice - Keep in a cool, dry place in the kitchen until ready to use.

***Contains dairy and shellfish containing ingredients.**

****Not made with gluten, dairy, egg or, nut containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**