



**Winn-Dixie Supermarkets
Cilantro Chimichurri
Shrimp & Rice**



Ingredient List

- 1 cup lightly packed cilantro leaves
- 2 red jalapeno peppers, seeded
- 2 garlic cloves, peeled
- 3 tsp red wine vinegar
- 6 Tbs olive oil, divided
- 3/4 tsp salt
- 1/4 tsp pepper
- 1 lb medium shrimp*, peeled and deveined
- 3 cups hot cooked long grain rice

Directions

Preheat grill or broiler. Combine cilantro, jalapenos, garlic, vinegar, 1/4 cup oil, salt and pepper in food processor; process until fine texture; set aside.

Toss shrimp with remaining 2 tablespoons oil; arrange on grill or rack in broiler pan.

Grill or broil 4 inches from heat source 2 minutes on each side or until opaque in center.

Combine hot rice with half of the cilantro mixture; mix well. Place on platter; top with shrimp and spoon remaining cilantro mixture over shrimp.

Servings: 4

Time: 1 hour