

You Can Cook This

Recipes from Riviana Kitchens

PACIFIC RIM RICE WITH SEAFOOD

Serves - 4

Gather Ingredients



Ingredients:

- 1 tbsp olive oil
- 1 tbsp shallot, minced
- 1 tsp garlic, minced
- 2 tbsp yellow miso
- 1 cup Mahatma® or Carolina® Basmati Rice (or Mahatma or Carolina Jasmine Rice)
- 1 cup pinot grigio, divided
- 1/2 cup red bell pepper, diced
- 1 lb seafood (shrimp, scallops, mussels, clams, calamari)
- 2 tbsp green onions, sliced
- 2 tbsp cilantro, chopped

Stir in Ingredients



Directions:

Heat oil in a medium pan over medium-high heat. Add shallots, garlic and miso and sauté 2 minutes. Add Basmati or Jasmine rice and continue to sauté for 1 more minute. Pour in ¾ cup wine and stir until all liquid is absorbed. Add 1 ½ cups water, reduce heat to medium, and cover. Cook 10 minutes if preparing with Jasmine Rice (about 15 minutes with Basmati Rice). Remove lid and stir in bell pepper, seafood and remaining ¼ cup wine. Reduce heat to low and cook 10 more minutes. Remove from heat. Season with salt and pepper, if desired. Garnish with green onions and cilantro.

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Serve



Helpful Tip

- Yellow Miso can be found in the refrigerated section of your local specialty or Asian food market.

Be sure to visit www.carolinarice.com or www.mahatmarice.com for more recipes, videos and information



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