

# CHIPOTLE RICE WITH SHRIMP AND CILANTRO

This is our adaptation of a recipe from “More Mexican Everyday” by Rick Bayless. Adding the shrimp at the end, after the rice has steamed, and allowing them to cook gently with residual heat ensures they are plump and tender and not overdone. We layer in herbal notes by simmering minced cilantro stems with the rice, then folding in chopped cilantro leaves just before serving. If you like, offer lime wedges for squeezing.

4 Servings  
50 MINUTES

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## INGREDIENTS

1 pound extra-large (21/25 per pound) shrimp, peeled (tails left on), deveined and patted dry
1/2 teaspoon each Kosher salt and ground black pepper
2 tablespoons grapeseed or other neutral oil
4 medium garlic cloves, finely chopped
2 chipotle chilies in adobo sauce, minced
1 bunch cilantro, stems minced, leaves chopped, reserved separately
1 1/2 cups long-grain rice, rinsed and drained
1/2 cup golden raisins
1 teaspoon Kosher salt
2 cups low-sodium chicken broth

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## INSTRUCTIONS

1. If shrimp is frozen, you must brine the shrimp - see recipe on next page.
2. Season the shrimp with 1/2 teaspoon each salt and pepper; set aside at room temperature.
3. In a large saucepan over medium, cook the oil and garlic, stirring often, until the garlic is just barely golden, 2 to 3 minutes. Stir in the chipotle chilies, cilantro stems, rice and raisins, then add the broth and 1 teaspoon salt.
4. Bring to a simmer over medium-high, then cover and reduce to low. Cook until the rice is tender and the liquid has been absorbed, 15 to 20 minutes.
5. Uncover the pan and scatter the shrimp evenly over the rice. Re-cover, remove from the heat and let stand for 10 minutes. Gently fluff the rice with a fork, folding in the shrimp.
6. Re-cover and let stand until the shrimp are opaque throughout, another 5 to 7 minutes. Stir in the cilantro leaves, then taste and season with salt and pepper.

Tip: Don't lift the lid to peek at the shrimp after they've been added to the pan, except to stir them into the rice. Uncovering releases the residual heat needed for gently cooking the shrimp.

**RG notes**

We used 14 of the large Costco frozen shrimp  
I used Basmati rice instead of Uncle Ben's

<https://www.177milkstreet.com/recipes/shrimp-chipotle-rice>

# Brined Shrimp

**Ingredients**

- 1/2 cup kosher salt (or 1/4 cup table salt)
- 2 tablespoons sugar
- 1 pound large unpeeled shrimp (21 to 25 per pound)

**Instructions**

1. Pour 1 quart cold water in large bowl
2. Add salt and sugar, and stir until almost dissolved
3. Add shrimp and let stand about 30 minutes
4. Drain and rinse thoroughly under cold running water. Refrigerate until ready to cook