

The Cornerstone Lounge and Grille

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Recipe: Grilled Scampi with Yellow Rice and Grilled Veggies

Grilled Scampi

Ingredients

1 pound of large shrimp, deveined

2 garlic cloves of garlic, minced

2 tablespoon of olive oil

2 tablespoon of lemon juice

Seasoned salt and pepper to taste

Yellow Rice

Ingredients

1 cup of yellow rice

1 cup of water, 1 cup of vegetable broth

Salt and pepper to taste

Grilled Vegetables

Ingredients

1 red onion, sliced into rings

1 head of brocolli, cut into florets

1 each of green, yellow and orange bell peppers, sliced into strips

2 tablespoons of olive oil

Instructions

1. Preheat your grill to medium heat
2. Place the shrimp in grilling pan with olive oil, garlic, olive oil lemon juice and seasoning . Grill for 2-3 minutes, each side until brown,
3. In medium saucepan, combine the rice, vegetable broth, and seasoning. Bring it to a boil, then reduce heat to low, cover and simmer for about 15-20 minutes, or until rice is tender and liquid is absorbed. Fluff with a fork.
4. Place the sliced onion, broccoli florets, and bell peppers with olive oil and seasoning . Grill the tender.
5. Serve the veggies over the yellow rice, and the scampi's on top of the veggies. You can garnish with parsley or lemon wedges.