

# CREAMY SHRIMP

over cooked white rice



4 servings



30 minutes

## INGREDIENTS

- 2 tbsp butter
- 1 garlic clove minced
- 2 medium jalapeños; cut into pieces
- 1 tomato; cut into pieces
- 1 small onion cut into pieces
- 2 cups shrimp; cleaned, tale off
- 1 cup of cream
- 1 TBSP chicken knorr bouillon
- 1 tsp salt
- 1/4 tsp pepper
- 1 tsp parsley flakes

## DIRECTIONS

- Place butter in a skillet, melt butter on medium-high heat.
- Add onions and minced garlic, cook until onions are translucent, stirring occasionally.
- Add in the jalapeños, tomatoes, stir, cover and heat for 2 minutes or until vegetables have softened.
- Stir in the shrimp, cover and cook 4 to 5 minutes.
- Pour in the cream and seasonings, stir, cover and cook for 2-3 minutes.

Enjoy hot over cooked white rice.