

Shrimps on a bed of rice and salad



- 2 cups of parboiled rice
- 1 red pepper, minced
- ½ red onion, minced
- 1 cucumber, cut in 3 and then minced with a peeler
- 2 carrots, peeled and minced with a peeler
- 2 garlic cloves, minced
- 600 g of shrimps (place the bag of shrimps as is in a bowl of cold water to thaw)
- Juice of 1 lime
- 1 bunch of parsley, minced



- 2 tbsp. of wine vinegar
- 1 tsp. of brown sugar
- 1 tbsp. of évoilà5 extra virgin olive oil
- 2 tbsp. of mayonnaise

1. In a medium saucepan, bring 4 cups of water to a boil. Add rice, cover and let simmer over low heat 17 min or until the water is absorbed.
2. In a salad bowl, combine red pepper, half of the ½ red onion, cucumber and carrots. Add vinegar, brown sugar, salt and pepper. Let the flavors mix.
3. In a large skillet, heat 1 tbsp. oil over medium-high heat. Cook the rest of the onion and garlic, until the onion is translucent. Add shrimps and cook until they are ready. Transfer shrimps without its juice in a medium bowl.
4. Add lime juice to the skillet, bring the sauce to a boil then turn heat off.
5. Add mayonnaise and parsley to the shrimps. Season with salt and pepper and let stand 5 min. Add the sauce to the shrimps and stir. Serve shrimps on a bed of rice and accompany with salad.

évoilà *Bon appétit*