

Chorizo And Shrimp Rice

Yield: 6 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/sweet-italian-sausage-meat-and-shrimp-recipe>

Ingredients:

- 2 1/4 cups medium grain brown rice or long-, for rice cooker: 3 rice cooker cups
- 6 ounces Italian pork sausage uncooked spicy, or 3 ounces Spanish-style cured chorizo
- 10 ounces shrimp small, shelled and deveined, 19 to 20 shrimp
- 2 cloves garlic peeled
- 1 tablespoon canola oil or vegetable oil
- 1/2 cup yellow onion chopped
- 1 pinch saffron
- 1 cup clam juice
- 3 1/2 cups stock kelp, or low-sodium vegetable stock
- 1 cup frozen green peas or fresh
- 1 teaspoon sea salt
- 1/4 cup ginger peeled and thinly sliced

Nutrition:

1. Calories: 680 calories
2. Carbohydrate: 92 grams
3. Cholesterol: 105 milligrams
4. Fat: 21 grams
5. Fiber: 4 grams
6. Protein: 32 grams
7. SaturatedFat: 5 grams
8. Sodium: 1330 milligrams
9. Sugar: 10 grams

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