

# Arroz con camarones

## INGREDIENTS (6 SERVINGS)

2 tablespoons olive oil  
4 garlic cloves, minced  
2 cups long-grain white rice  
2½ cups water  
3 tablespoons butter  
1 red onion, diced  
½ green bell pepper, diced  
1 large tomato, chopped  
¼ cup green olives  
¼ cup fresh parsley  
2 teaspoons cumin  
2 pounds cooked shrimp, halved

Heat oil in large saucepan. Cook garlic for 2 minutes on medium heat. Add rice and stir until coated in oil. Add 2½ cups water. Bring to boil then reduce to a simmer. In a second large saucepan, melt butter. Add onion, pepper, tomato, olives, parsley, and cumin. Cook for 10–12 minutes, over medium heat or until onions and peppers are tender. Add vegetable mixture and shrimp to rice. Cook until rice is tender. Add salt and pepper to taste. Garnish with parsley.