



Delish! Need to make 2 of these next time!

## Description

## Ingredients

- The recipe calls for 1 1/2 cups of white, long-grain rice.
- 225 milliliters of chicken broth
- 1 big onion, coarsely chopped 1 red or green bell pepper, diced 1 pound large shrimp, peeled and deveined
- minced garlic (three cloves)
- 3/4 cup of cheddar cheese, grated
- One cup of sour cream:
- One can (10.75 oz.) of mushroom soup with a cream base
- 1.5 milligrams of Old Bay seasoning
- half a teaspoon of paprika when cooking
- Black pepper, half a teaspoon
- half a teaspoon of salt
- oil from olives, 2 teaspoons
- For garnish, you may optionally add 1/4 cup of chopped fresh parsley.

## Preparation

First, preheat your oven to 350 degrees Fahrenheit (175 degrees Celsius). Grease a baking dish that measures 9 by 13 inches.

Chicken broth should be brought to a boil in a big saucepan. Cook the rice for 15 to 18 minutes, or until it absorbs all of the liquid, by adding it to the pot and reducing the heat to low. Cover and simmer.

3. In a large pan, heat the olive oil over medium heat while the rice is cooking. Put in the garlic, bell pepper, and onion. After around 5 minutes of sautéing, the veggies should be softened.

Fourth, cook the shrimp for about three minutes, or until they just begin to turn pink. Take out of the oven.

5. In a big basin, mix together the rice, shrimp, veggies, sour cream, cream of mushroom soup, Old Bay flavor, paprika, salt, and black pepper. Add the shredded cheddar cheese and mix well. Just mix everything together.

Spread the mixture evenly in the baking dish you just made. 6.

7. After 25-30 minutes of preheating the oven, the casserole should be bubbling and have a little browned top.

Step 8: Take it out of the oven and let it a few minutes to rest before cutting and serving. If you want, you may top it off with some chopped fresh parsley.

## Changes and Hints

Substitute diced cooked chicken or turkey for the shrimp for an alternate protein choice. For added nutrition and taste, try adding additional veggies like peas, celery, or mushrooms. To add a little spice, you may either pinch some cayenne pepper or dice some jalapeños. Finally, using a combination of cheeses, such as pepper jack and Monterey jack, may give the dish a unique taste.

### Category

1. Granda Recipes

### Date

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