

Texas Gulf Shrimp with Pecan Spinach Fried Rice

Serves 6

To view a cooking demonstration for this dish, go to http://youtu.be/2E_2iMH27f4.

Ingredients

½ cup	Texas olive oil
30	Texas shrimp, peeled and deveined
¾ cup	Chili powder
½ cup	Carrots, diced
½ cup	Celery, diced
6 cups	Rice, cooked
2 T	Butter
½ cup	Texas green onions, diced
Juice of 1 lemon	
2 cups	Spinach, fresh leaf
1 pound	Gulf crabmeat, picked (optional)
2 T	Soy sauce
½ cup	Texas pecans, toasted

Directions:

In a plate marinate shrimp in chili powder and set aside.

In a large pan heat Texas olive oil over medium heat. Cook shrimp in the pan for 2 minutes each side or until cooked through. Remove the shrimp from the pan and place it in a warm plate. In the same pan add the carrots and celery and cook for 2 minutes. Add the rice, butter, green onions and lemon and cook for 3 to 5 minutes or until hot. Add crabmeat, spinach and soy sauce and cook for another 2 minutes or until hot. Transfer to a large platter and top rice with the shrimp and garnish with the pecans. Serve hot.