



BLACK RICE

With SHRIMP

SERVES: 4-6

250g Principato di Lucedio Venere Black Rice

4 tablespoons La Mozza – Extra Virgin Olive Oil

1 Clove Garlic (chopped)

½ Tlbspoons Chili Flakes

8oz Shrimp, (peeled & cleaned)

3 TblSpoons Dry White Wine

1 Teaspoon chopped Parsley

Salt and pepper to taste.

4. Place Rice on platter, pour SHRIMP mixture over the top, sprinkle with parsley. Serve immediately.

1. **ADD Rice** to a large pot with plenty of cold water. Bring to a boil, add salt if desired. Gently boil *for 30 minutes*. Drain & set aside.

2. While **Rice** is cooking, gently heat olive oil in sauté pan. Add Garlic and Chili Flakes, heat for 1 min. Add Shrimp for 2-3 mins.

3. Finish with white wine and reduce.