



RECIPE *Baked Shrimp w/ Tomatillos & Herbed Rice w/ S. Blanc*

INGREDIENTS

2T oil

1 onion chopped

1-2 jalapenos, minced

3 garlic cloves

1 lb tomatillos

1/4c clam juice

1/4c Laurentide S Blanc

1 lb shrimp large raw/peeled

1c Cotija queso seco crumble

cilantro/lime/salt/pepper

1c rice/2c water/2T butter

1t Rejuvenate herb blend

DIRECTIONS

1. Combine rice, water, butter and Rejuvenate Herb blend in saucepan. Bring to a boil, reduce to simmer, cook 20 minutes. Keep warm.
2. Heat oil in cast iron pan. Add onions and jalapenos and cook on medium for ~5 minutes. Saute garlic ~1 minute. Add tomatillos and cook ~10 more minutes.
3. Add the clam juice and Laurentide Sauvignon Blanc. Increase heat to high and reduce sauce to ~1/2.
4. Add cheese and shrimp. Place skillet in preheated 425 oven for 10 minutes.
5. Remove carefully from oven. Sprinkle with chopped cilantro, lime juice, salt and pepper to taste.
6. Serve on bed of herbed rice. Pair with Laurentide Sauvignon Blanc!

Cheers!

Serves ~4

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