

Shrimp with Tomato Dip

Makes Approx. 5 – 6 Servings

The introduction of shrimp was a significant addition to the culinary landscape brought by the Silk Road. Although shrimp was not originally a part of Lebanese cuisine, it was influenced by the Romans, Chinese, and Greeks. As shrimp began to arrive during the height of the Silk Road, the region welcomed this new ingredient and created dishes that catered to travelers from diverse cultures.

Amount	Size	Description
3	Large	Clumps of Spinach
1 ¼	Large	King Shrimp – Raw – Double Deveined
2	Cloves	Garlic – Thinly Sliced
1	Tbl.	Old Norse World Cuisine Lebanese Baharat
10	Oz.	Cherry Tomatoes – Halved
2	Large	Lemons – Juiced
1	Tbl.	Coriander – Ground
1	Cup	Basmati Rice – Uncooked – Prepare per instructions
-	-	Canola Oil
-	-	Salt and pepper to taste

1. Preheat the skillet to medium heat. Add oil when ready
2. Add the garlic and sweat for a minute. Add the tomatoes and Lebanese Baharat. Cook for a couple of minutes until the tomatoes start to soften.
3. Increase the heat slightly and add the shrimp—season with salt.
4. Stir frequently until the shrimp is cooked through. Add lemon juice and coriander. Stir for a minute.
5. Take the mixture off the heat and pour it into a bowl.
6. Add spinach and toss.
7. Place a serving of rice on a serving plate.
8. Spoon the shrimp mixture on top of the rice and enjoy.