



One-Pot Garlic Shrimp and Grain Skillet

Ingredients:

- 1 pound cooked shrimp
- 4 cloves garlic, minced
- 5 tablespoons butter, cubed
- Salt and pepper
- ¼ cup broth
- 2 tablespoons lemon juice
- ¾ cup peas
- ¼ cup parsley, chopped (plus more for garnish)
- 1 package Nature's Earthly Choice™
Microwavable Seven Grains

Directions:

1. If using frozen shrimp, thaw according to the package's directions. Melt 2 tablespoons of butter in a large skillet over medium-high heat. Add the garlic and cook until fragrant, about 30 seconds to 1 minute.
2. Add the shrimp, salt, and pepper. Cook until the shrimp is heated through. Slice the remaining butter into cubes and add to the skillet, along with the broth, lemon juice, peas, parsley, and seven grains. Toss well.
3. Simmer until the butter melts, using a spatula to break up the grains. Garnish with fresh parsley and lemon wedges.