

Cajun Shrimp Pilau (Pilaf)

From the Kitchen of [Deep South Dish](#)

1/4 cup (1/2 stick) butter, *divided*
1-1/2 cups long grain rice, *uncooked*
1 pound small raw shrimp, *peeled and deveined*
1 cup chopped onion
1/2 cup chopped sweet bell pepper, any color
1 rib celery, *chopped*
1 teaspoon minced garlic
1 tablespoon chopped fresh parsley
1 teaspoon Old Bay seasoning
1/2 to 1 teaspoon Cajun seasoning (like [Slap Ya Mama](#)) {*affil link*}
1/4 teaspoon kosher salt
1/4 teaspoon freshly cracked black pepper
1 (14 ounce) can beef broth
1 (4-ounce) can sliced mushrooms, *drained, optional*

Add 2 tablespoons of the butter and the rice to the pot and set to saute, or use a stovetop skillet if necessary. Cook until rice begins to lightly brown, about 5 minutes. Add everything else to the rice cooker, slicing the remaining butter on top, and stir to mix well. Set timer for the regular rice setting and cook. Fluff before serving. Serve with a green vegetable or a mixed garden salad.

Cook's Notes: Besides shrimp, you can mix this up and add in smoked sausage, andouille sausage, diced ham, cooked chopped chicken, crumbled cooked bacon, or any combination.

Stovetop: Prepare as above in a saucepan, increasing liquid to 3 cups total, using half water and half broth so as to not be overpowering. Bring to a boil, cover, reduce immediately to a low simmer and check at about 20 minutes to see if the rice is cooked. Fluff before serving.

Instant Pot: Saute rice in the cooker with 2 tablespoons of the butter, about 5 minutes or until lightly browned. Add all of the remaining ingredients, stir, top with rest of the butter, stir, cover and set on manual for 5 minutes. Let pressure release naturally for 5 minutes, then manually release any remaining pressure. Open, fluff with a fork, remove from cooker to a serving bowl and serve immediately.

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