

Garlic Butter Shrimp Rice Pilaf

Servings: 2 people **Prep Time:** 5 minutes **Cook Time:** 20 minutes **Total Time:** 25 minutes

This garlic butter shrimp rice pilaf is an easy one-pot dinner that's simple enough for busy weeknights but flavorful enough to feel special. Fragrant garlic butter coats every grain of rice, while tender shrimp gently steam on top for a perfectly cooked finish.

If you're looking for a fast, comforting seafood meal that doesn't require constant stirring or multiple pans, this shrimp pilaf delivers big flavor with minimal effort.

Why You'll Love This Recipe

- One pot, no fuss – rice and shrimp cook together
- Garlic butter flavor in every bite
- Shrimp stay juicy thanks to gentle steaming
- Ready in under 30 minutes
- Easy to customize with vegetables or herbs

Ingredients

- ½ lb shrimp, peeled and deveined
- 1 cup long-grain rice
- 2 cups chicken or vegetable broth
- 2 Tbsp butter
- 2 cloves garlic, minced
- Salt & black pepper, to taste (optional)
- Optional garnish: fresh parsley or lemon wedges

Ingredient Notes & Substitutions

Shrimp: Use raw shrimp, not pre-cooked, for best texture and flavor absorption.

Rice: Long-grain rice creates fluffy pilaf-style grains.

Broth: Chicken broth adds richness; vegetable broth keeps it lighter.

Butter: Unsalted butter helps control seasoning.

Add-ins: Frozen peas, spinach, or diced carrots work well.

Instructions

- Step 1: Prep the shrimp**
Pat shrimp dry and season lightly with salt and pepper.
- Step 2: Make the garlic butter base**
Melt butter in a pot over medium heat. Add garlic and cook 30–45 seconds until fragrant.
- Step 3: Toast the rice**
Add rice to garlic butter. Stir and toast 1–2 minutes.
- Step 4: Cook the pilaf**
Add broth, bring to gentle boil, reduce heat to low, cover and cook 15 minutes.

5 **Step 5: Steam the shrimp on top**

After 10 minutes, add shrimp on top of rice. Cover and cook remaining 5 minutes.

6 **Step 6: Fluff, mix, and finish**

Rest 2 minutes, fluff rice, gently mix shrimp, adjust seasoning, garnish and serve.

Tips for Best Results

- Keep the lid closed while cooking for fluffy rice
- Add 1–2 extra minutes for very large shrimp
- A pinch of garlic powder boosts flavor at the end
- Lemon juice brightens and balances the butter

Storage & Reheating

Refrigerator: Store up to 2 days in airtight container.

Reheat: Warm gently with a splash of broth to prevent dryness.

Easy Variations

- Add frozen peas during last 5 minutes of cooking
- Stir in fresh spinach at the end until wilted
- Sprinkle with Parmesan for extra richness
- Swap shrimp for scallops or diced chicken breast