

Moroccan Spiced Shrimp with Garlic Rice  
(serves 4)

16 large shrimp, peeled and devained  
1 tsp. lemon zest  
1/2 tsp. cumin  
1/2 tsp. ground coriander  
1/2 tsp. ground fennel  
1/2 tsp. red chili flakes  
1 T olive oil  
1 C jasmine rice  
5 cloves garlic  
1 bunch broccoli  
1 T olive oil  
S and P to taste

1. Combine all spices, chili flakes and lemon zest together, add olive oil and pour over shrimp.
2. Grill shrimp for 4 minutes or until firm and fully cooked.
3. Pour rice in small pot with 4 garlic cloves, salt and pepper and add 2 1/4 C water and simmer covered until tender.
4. In a medium pan over high heat add olive oil and 1 chopped garlic clove and sauté 1 minute. Add broccoli and cook an additional 3 minutes.
5. Place rice on plate, top with shrimp and garnish with broccoli.