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1 cup white rice

1 cup vermicelli cut into 1/4 inch pieces

1 TBS butter

3 cups chicken stock

1 TBS turmeric

1/2 cup thawed peas

1/2 cup thawed corn

8 large shrimp

8 asparagus stalks, trimmed

Salt & Pepper

Melt the butter in a heavy pot. Add the rice and vermicelli and saute for 5 to 7 minutes until lightly browned. Add the turmeric and mix well. Add the chicken stock, peas and corn. Mix well.

Bring pot to a boil, cover and reduce heat. Cook for 15 minutes. Add the shrimp and asparagus. Cover and cook for an extra 5 minutes until rice is cooked and liquid is completely evaporated.

Serve the rice in a platter and arrange the shrimp and asparagus nicely on top. Serve!

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