

Taste of Home



# Spicy Sweet Shrimp with Pineapple Salsa

★★★★★

*I wanted to find a way to use pineapple salsa in a recipe. I came up with this super simple, delicious and quick dish! —Erin Schillo, Northfield, Ohio*

---

**TOTAL TIME:** Prep/Total Time: 30 min.

**YIELD:** 8 servings.

---

## Ingredients

1-1/2 cups uncooked basmati rice

3/4 cup canned black beans, rinsed and drained

2 teaspoons canola oil

1/2 cup finely chopped onion

1-1/2 cups unsweetened pineapple juice

1/4 cup packed brown sugar

1 tablespoon Sriracha chili sauce

3 cups cubed fresh pineapple

1 medium sweet red pepper, diced

1 cup chopped fresh cilantro

1 small red onion, finely chopped

2 tablespoons lime juice

1/4 teaspoon salt

1/4 teaspoon pepper

1-1/2 pounds peeled and deveined shrimp (31-40 per pound)

## Directions

1. Cook rice according to package directions. Stir in beans; cover and keep warm.



- 2.** While rice cooks, heat oil in a large skillet over medium-high heat. Saute onion until tender, 3-4 minutes. Stir in pineapple juice, brown sugar and chili sauce; bring to a boil. Cook, uncovered, on high until liquid is reduced to 1/2 cup, 10-12 minutes.

---

  - 3.** For salsa, toss pineapple with red pepper, cilantro, red onion, lime juice, salt and pepper.

---

  - 4.** Once sauce has reduced, stir in shrimp and return just to a boil. Reduce heat; simmer, uncovered, until shrimp turns pink, 2-3 minutes. Serve with rice mixture and salsa.
- 

© 2020 RDA Enthusiast Brands, LLC

