



SHRIMP, HAM AND OKRA PURLOO

 1.5 hours

Meal Difficulty

 Serves 4-6



COOKING DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 Place rice in a medium bowl. Rinse under cold running water until the water runs clear, about 2-3 minutes, agitating the grains with your fingers. Drain.
- 3 Heat a 3.5-qt Dutch Oven over medium heat. Add 2 tablespoons olive oil and diced ham and cook, stirring occasionally, until the fat renders and the ham begins to turn crisp and brown around the edges, about 3-4 minutes. Add sliced okra and cook over medium heat, stirring only once or twice, until lightly charred and beginning to soften, about 5 minutes.
- 4 Add onion and garlic and cook until softened, about 3 minutes. Stir in drained tomatoes and about 1 teaspoon coarse kosher salt and reduce heat to medium-low. Cook until tomatoes are soft and jammy, about 4-5 minutes. Stir in rice until evenly coated, then add broth. Bring to a simmer, then taste and season with pepper and additional salt if necessary.
- 5 Cover with the lid and transfer to the preheated oven. Cook until rice is tender, about 30 minutes.
- 6 Meanwhile, peel and devein shrimp. Place in a bowl and toss with remaining 1 teaspoon olive oil, cayenne, thyme; season with salt and pepper.
- 7 When rice is cooked, remove the lid and scatter shrimp across the top. Immediately replace the lid and return the pot to the oven until shrimp are cooked through, about 6-8 minutes longer.
- 8 Remove from the oven and fluff rice with a fork, gently tossing everything together. Garnish with chives and parsley and serve with your favorite hot sauce.

INGREDIENTS

2 tbsp plus 1 tsp olive oil, divided
1/2 c (3 oz) diced smoked country ham, such as Benton's
2 c thickly sliced okra (from about 1/2 lb)
1 c diced onion
2 cloves garlic, thinly sliced
1 (14-oz) can fire-roasted diced tomatoes, drained
1 1/2 c Carolina gold rice
1 1/2 c chicken, vegetable, or seafood broth
1/2 lb large shrimp, peeled and deveined
pinch cayenne, or to taste
1 tsp fresh thyme leaves
coarse kosher salt and freshly ground black pepper, to taste
1 tbsp finely chopped chives
1 tbsp finely chopped parsley
hot sauce, to serve