



### **Saucy Shrimp ala Diablo**

1 can (8 oz.) tomato sauce

7 arbol chiles, stemmed

2 Tbsp. A.1. Original Sauce

2 Tbsp. oil, divided

10 cloves garlic, minced

1 large onion, chopped

2 lb. uncooked deveined peeled large shrimp

4 cups hot cooked long-grain white rice

2 green onion s, chopped

1/2 cup BREAKSTONE'S or KNUDSEN Sour Cream

1

Blend first 3 ingredients in blender until smooth.

2

Heat 1 Tbsp. oil in large skillet on medium heat. Add garlic and onions; cook 5 min. or until tender. Remove from skillet. Heat remaining oil in skillet on medium-high heat. Add shrimp, in 2 batches; cook and stir 3 min. or until pink. Remove from skillet; cover to keep warm. Return garlic, onions and shrimp to skillet; stir in sauce mixture.

Bring to boil; simmer on low heat 3 min. or until heated through.

3

Spoon over rice; serve topped with onions and sour cream.

**My Food and Family**