## **Pesto Shrimp** with Feta & Brown Rice

Servings: 6

## **Ingredients:**

- 1 Tbl. canola oil
- 1 large onion, finely chopped
- 4 c. cooked rice
- 1 package of Knorr Pesto sauce mix
- 4 oz. *feta cheese,* crumbled
- 1 package frozen *pepper strips*
- 8 oz. fresh mushrooms, sliced
- 1 can (14.5 oz.) tomatoes
- 1 can (8 oz.) *pineapple tidbits* (with juice)
- $1\frac{1}{2}$  pounds peeled deveined, raw shrimp

## **Directions:**

- 1. Preheat oven to 425-degrees.
- 2. Use a large bowl to mix all the ingredients together.
- 3. Spray a large lasagna pan with cooking oil, and fill with the shrimp vegetable mixture. Pat mixture down, and cover pan with foil.
- 4. Bake at 425-degrees for 60-minutes. Remove from oven, uncover and serve immediately.

**Nutrition:** (Serving size: 1/6<sup>th</sup> recipe)

calories: 416	protein: 33.4g	total carbohydrate: 49.7g	total fat: 8.5g
<i>sugars</i> : 12.0g	<i>sodium</i> : 761mg	dietary fiber: 4.8g	saturated fat: 2.8g

