

DINNERLY



No Chop! One-Skillet Smoky Shrimp & Orzo with Peas



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this one-skillet smoky shrimp & orzo? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the shrimp and orzo, add broth, then stir in the peas. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- ½ lb pkg shrimp ²
- ¼ oz smoked paprika
- ¼ oz granulated garlic
- 2 (3 oz) orzo ³
- 1 pkt seafood broth concentrate ^{4,2}
- 5 oz peas

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter ¹
- white wine vinegar (or apple cider vinegar)

TOOLS

- medium nonstick skillet

COOKING TIP

Use shrimp immediately or freeze.

ALLERGENS

Milk (1), Shellfish (2), Wheat (3), Fish (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 680kcal, Fat 26g, Carbs 78g,
Protein 34g



1. Cook shrimp

Rinse **shrimp** and pat very dry (first thaw under cool running water, if necessary). In a medium bowl, toss with **smoked paprika** and **1 tablespoon oil**, and season with **salt** and **pepper**.

Heat a medium nonstick skillet over medium-high. Add shrimp; cook, stirring occasionally, until well browned and just cooked through, about 3 minutes. Transfer to a plate. Wipe out skillet.



2. Cook orzo

To same skillet over medium heat, add **1 tablespoon butter**, **¼ teaspoon granulated garlic**, and **1 cup orzo**; cook, stirring, until orzo is toasted, 1–2 minutes. Add **seafood broth concentrate**, **2¼ cups water**, and **½ teaspoon salt**; bring to a boil. Reduce heat to medium and cover; simmer until orzo is al dente and water is absorbed, 8–10 minutes.



3. Finish & serve

To skillet with **orzo**, stir in **peas** and **shrimp**. Continue to cook until warmed through, about 2 minutes. Stir in **2 tablespoons butter** and **1 teaspoon vinegar**.

Season **smoky shrimp and orzo** to taste with **salt** and **pepper**. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!