

MARLEY SPOON



Skillet Shrimp & Orzo

with Tomatoes & Feta



30min



2 Servings

For big flavor without a lot of work, this one-skillet, Greek-inspired dinner hits all the right notes. We toss shrimp with garlic and spices before giving them a quick flash in the pan. Juicy canned tomatoes plus sun-dried tomatoes infuse orzo, a rice-shaped pasta, as it cooks to al dente perfection. The last step is to scatter on fresh parsley and creamy chunks of feta for an easy, satisfying meal.

What we send

- 10 oz pkg jumbo shrimp ²
- garlic
- 2 oz sun-dried tomatoes
- 2 (3 oz) orzo ³
- ¼ oz Tuscan spice blend
- 14½ oz can whole peeled tomatoes
- ¼ oz fresh parsley
- 2 oz feta ¹

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 680kcal, Fat 19g, Carbs 93g, Protein 45g



1. Prep ingredients

Rinse **shrimp**, then pat very dry. Finely chop **2 teaspoons garlic**. Finely chop **sun-dried tomatoes**.

In a medium bowl, stir to combine **half of the chopped garlic**, **½ teaspoon Tuscan spice blend**, **1 tablespoon oil**, and **½ teaspoon salt**. Add shrimp and toss well to combine.



2. Cook shrimp

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



3. Start orzo

Heat **1 tablespoon oil** in same skillet over medium. Add **sun-dried tomatoes**, **1 teaspoon Tuscan spice blend** and **remaining chopped garlic**; cook, stirring, until fragrant, 1-2 minutes. Add **orzo** and cook, stirring, until lightly toasted, 1-2 minutes. Add **canned tomatoes**, breaking up with a spoon.



4. Cook orzo & add shrimp

To same skillet, stir in **1½ cups water** and **¾ teaspoons salt**; bring to a boil over medium-high heat. Reduce heat to medium-low, then cover and simmer until **orzo** is al dente and water is mostly absorbed, 8-10 minutes. Stir in **shrimp**; continue to cook until warmed through, 1-2 minutes. Season to taste with **salt** and **pepper**.



5. Finish

Coarsely chop **parsley**. Crumble or chop **feta** into large pieces.

Serve **shrimp & orzo** with **feta** and **parsley** sprinkled over top.



6. Serve

Enjoy!