

# DINNERLY



## Greek Shrimp with Tomatoes, Orzo & Feta



20-30min



2 Servings

This shrimp and orzo dish is so good you'll want to smash plates like you're at a Greek wedding. (But...um...you probably shouldn't do that in your house.) The real kicker is the fresh tomato sauce cooked with a blend of herbs and spices known as za'atar. It adds a bright pop to break out of that pasta rut. We've got you covered!

### WHAT WE SEND

- garlic (use 1 large clove)
- 3 oz orzo <sup>1</sup>
- 1 oz scallions
- 1 plum tomato
- 1 piece feta cheese <sup>7</sup>
- ½ lb pkg shrimp <sup>2,17</sup>
- za'atar spice (use 2 tsp) <sup>11</sup>

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

### TOOLS

- small saucepan
- medium skillet

### ALLERGENS

Wheat (1), Shellfish (2), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

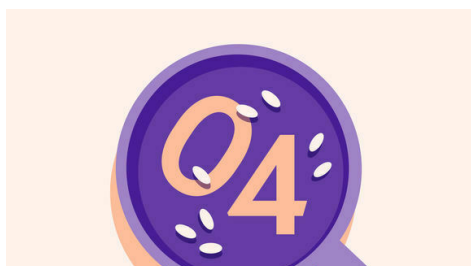
### NUTRITION PER SERVING

Calories 480kcal, Fat 26g, Carbs 37g, Proteins 25g



#### 1. Cook orzo

Finely chop **1 teaspoon garlic**. Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **orzo** and **½ teaspoon of the chopped garlic**. Cook, stirring, until orzo is toasted, 2–3 minutes. Add **1¼ cups water** and **a pinch of salt**. Bring to a boil; cover and cook (like rice!), stirring occasionally, over low until tender, 16–18 minutes. Keep covered until ready to serve.



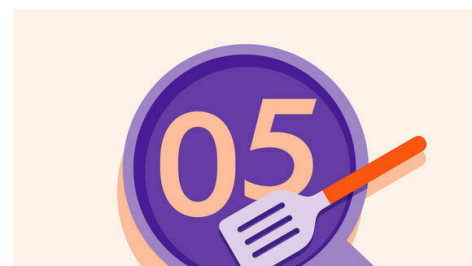
#### 4. Make sauce & add shrimp

Heat **1 tablespoon oil** in same skillet over medium-high. Add **tomatoes, remaining chopped garlic**, and **half of the scallions**; cook, stirring, until fragrant, about 30 seconds. Add **shrimp** and **¼ cup water**; cook, stirring, until shrimp are warm, about 30 seconds. Remove from heat, then stir in **half of the feta**; season to taste with **salt** and **pepper**.



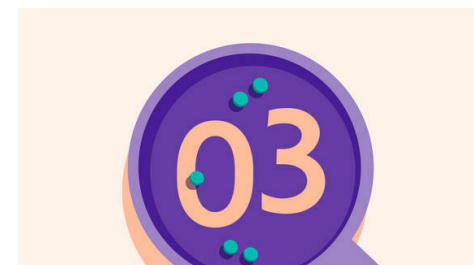
#### 2. Prep ingredients

Trim **scallions**, then thinly slice. Core **tomato**, then finely chop. Crumble **feta**.



#### 5. Finish & serve

Spoon **orzo** into shallow bowls, then top with **shrimp and tomatoes**. Garnish with **remaining feta and scallions**. Enjoy!



#### 3. Season & cook shrimp

Pat **shrimp** dry. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add shrimp and **2 teaspoons za'atar spice** to skillet; cook, stirring occasionally, until shrimp are cooked through, 2–3 minutes. Transfer shrimp to a bowl, then return skillet to stovetop.



#### 6. Cheers!

The Mediterranean flavors of this dish are best enjoyed with fresh, youthful wines. Try a sauvignon blanc or a Greek rosé. For beer lovers, go for a pilsner.