

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
- 3 oz orzo ¹
- 1 oz scallions
- 1 plum tomato
- 1 piece feta cheese ⁷
- ½ lb pkg wild US Gulf shrimp (use immediately or freeze) ^{2,17}
- ¼ oz pkt za'atar spice ¹¹

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 520kcal, Fat 28g, Carbs 39g, Proteins 29g



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, stirring occasionally, over low until tender, 7–9 minutes.

Keep covered off heat 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 ends from **scallions**, then thinly slice.

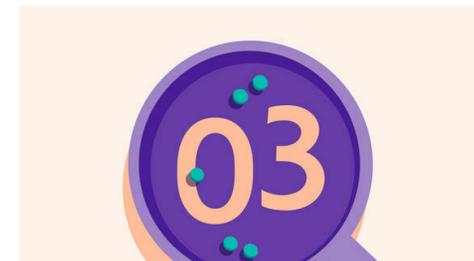
Core **tomato**, then finely chop.

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** very dry. (First thaw under cool running water, if necessary.)

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add shrimp and **2 teaspoons za'atar spice**; 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.