

DINNERLY



One-Skillet Smoky Shrimp & Orzo:

No chopping. No slicing. No knife required!



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, and 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

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

WHAT YOU NEED

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

TOOLS

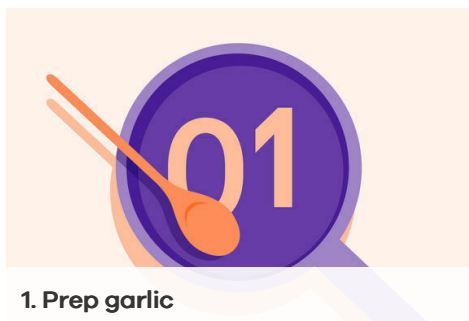
- microplane or grater
- medium nonstick skillet

ALLERGENS

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

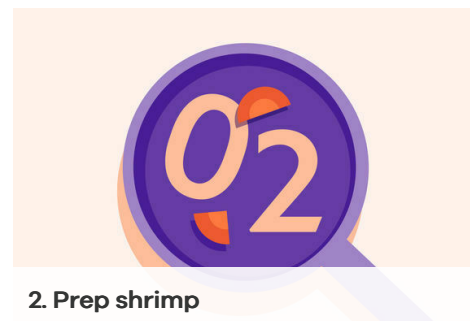
NUTRITION PER SERVING

Calories 670kcal, Fat 26g, Carbs 77g, Protein 34g



1. Prep garlic

Finely grate 1 **teaspoon** garlic.



2. Prep shrimp

Rinse **shrimp** and pat very dry. In a medium bowl, toss with **smoked paprika** and 1 **tablespoon** oil, and season with **salt** and **pepper**.



3. Cook shrimp

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.



4. Cook orzo

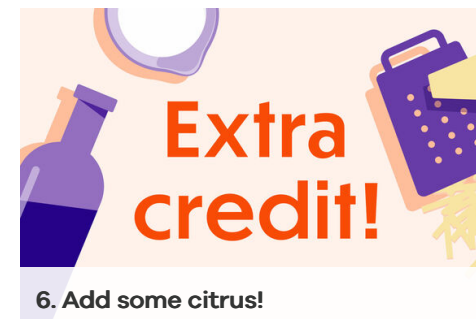
To same skillet over medium heat, add 1 **tablespoon** **butter**, **grated garlic**, and 1 **cup** **orzo**; cook, stirring, until orzo is toasted, 1–2 minutes. Add **seafood broth concentrate**, 2¼ **cups** **water**, and ½ **teaspoon** **salt**; bring to a boil. Reduce heat to medium and cover; simmer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



5. 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!



6. Add some citrus!

Use fresh lemon juice and zest in place of the vinegar.