



## Easy Prep! 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 shrimp <sup>2</sup>
- garlic
- 1 oz sun-dried tomatoes <sup>17</sup>
- ¼ oz Tuscan spice blend
- 2 (3 oz) orzo <sup>1</sup>
- 14½ oz can whole peeled tomatoes
- ¼ oz fresh parsley
- 2 oz feta <sup>7</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- garlic

## Tools

- medium nonstick skillet

## Cooking tip

Use shrimp immediately or freeze.

## Allergens

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

## Nutrition per serving

Calories 650kcal, Fat 21g, Carbs 81g, Protein 41g



### 1. Prep ingredients

Rinse **shrimp**, then pat very dry (first thaw under cool running water, if necessary). 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!