



Greek-Style Shrimp Pan Roast

with Tomatoes & Herb Orzo



20-30min



2 Servings

Pan roasts are an easy, healthy way to prepare dinner. Pan roasts that feature quick-cooking shrimp are even easier! The onions and tomatoes are roasted first, then the shrimp is added for the last minutes of cooking. The shrimp and veggies are served on a bed of orzo flavored with dill and garlic, and then topped with crumbled goat cheese and more fresh dill.

What we send

- garlic
- 1 red onion
- 1 pkg grape tomatoes
- ¼ oz fresh dill
- 10 oz pkg shrimp ²
- 3 oz orzo ³
- 2 oz feta ¹

What you need

- kosher salt & pepper
- olive oil
- butter ¹

Tools

- medium saucepan
- rimmed baking sheet

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 620kcal, Fat 34g, Carbs 48g, Protein 34g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Bring a medium saucepan of **salted water** to a boil. Cover and keep warm over low.

Finely chop **2 teaspoons garlic**. Halve **onion**, then peel and thinly slice. Halve **grape tomatoes** lengthwise. Finely chop **1 tablespoon dill fronds and tender stems** together, reserving a few fronds for garnish.



4. Cook & season orzo

Add **orzo** to boiling water and cook, stirring occasionally, until al dente, 6-8 minutes. Reserve **¼ cup cooking water** for step 6, then drain orzo well.

Return orzo to pot and add **chopped dill, remaining chopped garlic**, and **1 tablespoon butter**. Cover to keep warm off the heat.



2. Prep shrimp

Pat **shrimp** dry, then transfer to a medium bowl. Add **1 teaspoon of the chopped garlic, 1 tablespoon oil**, and a **generous pinch each of salt and pepper**, tossing to coat shrimp. Set aside until step 5.



5. Roast shrimp

Add **shrimp** to baking sheet with **onions and tomatoes**, making sure they have direct contact with baking sheet. Roast on center oven rack until shrimp are curled and firm, 5-7 minutes.



3. Roast onions & tomatoes

On a rimmed baking sheet, toss **onions, tomatoes, 2 tablespoons oil**, and a **generous pinch each of salt and pepper**. Roast on center oven rack until tomatoes are jammy and onions are tender and lightly browned, 10-12 minutes.



6. Finish & serve

Add **2 tablespoons of the reserved cooking water** to baking sheet with **shrimp** and stir to combine. Stir **remaining cooking water** into orzo to loosen. Serve **herb orzo** topped with **shrimp pan roast**. Crumble **feta** over top, then garnish with **remaining dill fronds**. Enjoy!