

# DINNERLY



## One-Skillet Smoky Shrimp & Orzo with Peas



20-30min



2 Servings

Feelin' a little fancy, but don't want to face a pile of dirty dishes after that lovely dinner? We feel you, so that's why this shrimp and orzo meal comes together in one skillet. Go ahead, pour some wine and light some candles because tonight's gonna be easy, breezy, delicious. We've got you covered!

## WHAT WE SEND

- garlic
- ½ lb pkg wild US Gulf shrimp (use immediately or freeze) <sup>2</sup>
- ¼ oz pkt smoked paprika
- 1 pkg orzo <sup>3</sup>
- 1 pkt seafood broth concentrate <sup>4,2</sup>
- 2 (2½ oz) pkgs peas

## WHAT YOU NEED

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

## TOOLS

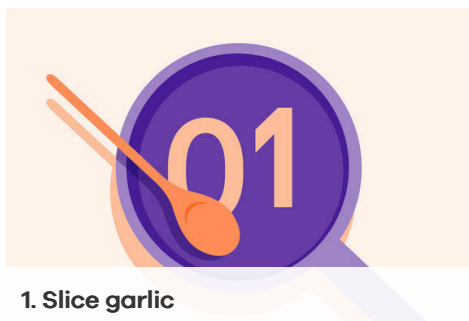
- medium nonstick skillet

## ALLERGENS

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

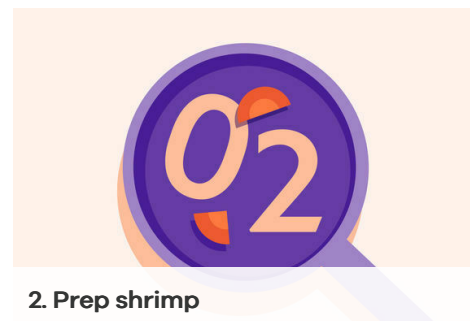
## NUTRITION PER SERVING

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



### 1. Slice garlic

Thinly slice **2 garlic cloves**.



### 2. Prep shrimp

Rinse **shrimp** and pat very dry (first thaw under cool running water, if necessary). In a medium bowl, toss shrimp with **smoked paprika, 1 tablespoon oil, 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

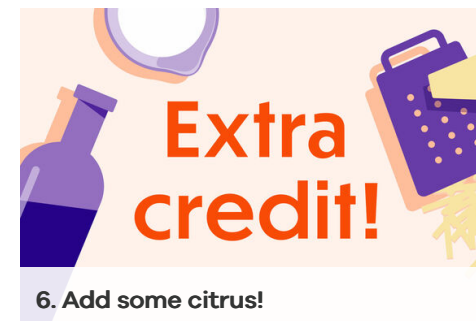
Add **1 tablespoon butter, sliced garlic**, and **1 cup orzo** to same skillet over medium heat; cook, stirring, until orzo is toasted, 1–2 minutes. Add **seafood broth concentrate, 2¼ cups water**, and **½ teaspoon salt**; bring to a boil. Reduce heat to medium and cover; simmer until orzo is al dente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



### 5. Finish & serve

Stir **peas and shrimp** into skillet with **orzo**. 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.