

DINNERLY

Shrimp in Purgatory

with Orzo Pilaf



ca. 20min



2 Servings

WHAT WE SEND

- 8 oz pkg shrimp ^{2,17}
- 1 pkt crushed red pepper
- 1 oz capers ¹⁷
- 6 oz orzo ¹
- garlic
- 2 oz roasted red peppers

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING



1. Prep ingredients

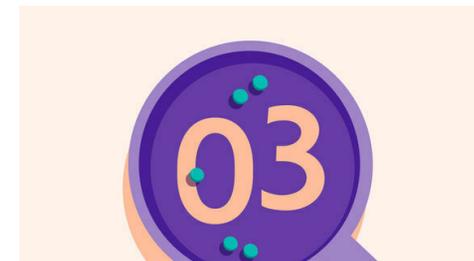
Finely chop 2 teaspoons garlic. Using your hands or a knife. Cut or break up red peppers into ½-inch pieces.

Transfer capers to a small bowl and add **3 tablespoons oil** (oil should just cover capers). Cover bowl with a dry paper towel; microwave until oil is bubbling and capers are crisp, 2–4 minutes. Carefully, use a slotted spoon to transfer capers to paper towel-lined plate. Reserve oil.



2. Make orzo

Heat 1 teaspoon caper oil in medium saucepan. Add half of the garlic and orzo and cook, stirring, until pasta is toasted and garlic is fragrant, 2–3 minutes. Add ¼ cups water and ½ teaspoon salt; bring to a boil. Cover and reduce to a simmer, cook until orzo is tender and liquid is evaporated, 12–15 minutes.



3. Cook shrimp

Meanwhile, rinse shrimp and pat very dry. Season all over with salt and pepper. Heat 1 tablespoon caper oil in medium nonstick skillet. Add shrimp and cook. Add garlic and red peppers and cook until fragrant, about 30 seconds.



4. Make sauce

Add marinara and ¼ cup water. Bring to a simmer. Add red pepper flakes to taste, start with ½ teaspoon and add more for further spice. Cook until sauce is reduced, about 2 minutes more. Season to taste with salt and pepper.



5. Serve

Fluff orzo with a fork and spoon onto plates. Top with the shrimp marinara and garnish with fried capers. Enjoy!



6.

Extra credit!