

SHRIMP ON ORZO

Servings: 2

This simple dish comes together in less than half an hour and makes a great comfort dish for cold weather. The orzo will cool quickly; if possible pre-warm your pasta bowls in a 150 degree oven. The recipe calls for a tablespoon of your favorite pasta sauce just to add a bit of background flavor; you can also use a teaspoon of tomato paste.

PREPARATION:

Prep the Ingredients

- Core tomatoes and cut into 1/4" dice.
- Coarsely chop spinach.
- Mince the garlic clove.
- Pat shrimp dry and sprinkle with a pinch of salt.

Make the Orzo

- Heat 6 cups of water with 2 tsp salt in a medium covered pot. Once water is boiling, add orzo and cook until al dente according to package.
- Remove from heat. Reserve 1/2 cup of the pasta cooking water. Drain in a wire-mesh strainer and return orzo to pot.
- Place pot with orzo over medium-low heat.
- Add spinach to hot pot and stir until wilted, 1-2 minutes.
- Stir in creme fraiche, Parmesan, and a grind of pepper until combined.
- Remove from heat, cover and set aside.

Cook the Shrimp

- Place a large non-stick pan over medium-high heat and add 1 tsp. olive oil.
- Add shrimp to hot pan and cook until pink and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.

Make Sauce and Finish Dish

- Add garlic and another dash of olive oil to hot pan with shrimp and sauté for a minute until garlic is fragrant.
- Add tomatoes, the tablespoon of spaghetti sauce, half the reserved orzo cooking water, a pinch of red pepper flakes and a pinch of salt.
- Cover and bring to a simmer, then stir occasionally for 2-3 minutes until tomatoes are tender and release juices.
- If sauce is too thick, add remaining orzo cooking water, 1 Tbsp. at a time, until desired consistency is reached. Remove from burner and stir in butter.

Plate and Serve

- Plate dish by splitting orzo between two warmed pasta bowls.
- Top orzo with shrimp and sauce. Garnish shrimp with feta, and red pepper flakes if desired.
- Serve hot, and enjoy with a bottle of Sarah's Vineyard Chardonnay



INGREDIENTS:

- Roma Tomatoes 2 (6-8oz total)
- Shrimp 8 oz.
- Orzo Pasta 6 oz.
- Baby Spinach 2 oz.
- Creme Fraiche 2 oz.
- Shredded Parmesan Cheese 1 oz.
- Butter 1 oz.
- Your favorite spaghetti sauce 1 tbsp
- Garlic 1 clove
- Red Pepper Flakes to taste, 1/8 - 1/4 tsp.
- Crumbled Feta Cheese 1/2 oz.
- Olive oil, salt and pepper for cooking

*Suggested Wine Pairing:
Sarah's Vineyard Estate Chardonnay*

FROM THE KITCHEN OF:

