

Baked Shrimp with Orzo & Feta

Ingredients

1/2 lb Gold Label Shrimp,
peeled & deveined

1/2 cup Orzo

1 tbsp Olive Oil

2 Garlic Cloves, chopped

1 White Onion, chopped

1/2 tsp Red Pepper Flakes

1/2 cup White Wine

1 1/2 cups Tomatoes, peeled & chopped

1 tsp Oregano

2 tbsp chopped Parsley

2 Scallions, green parts only, sliced

1/2 cup Feta Cheese, crumbled

Salt & Pepper

Directions

Preheat oven to 425 degrees F. Bring a pot of salted water to a boil. Cook the orzo according to the directions until al dente. Drain in colander & set aside.

Meanwhile, pour the oil in a large skillet set over medium heat. Add the onion and cook until translucent, about 5 minutes. Add the garlic and red pepper flakes and cook for 30 seconds, until fragrant.

Pour in the white wine, tomato and oregano. Stir well and bring mixture to a simmer. Cook for 5 minutes. Season with salt and pepper to taste. Remove from heat and stir in parsley and scallions.

Combine the cooked orzo, sauce and shrimp in baking dish. Sprinkle on the crumbled feta cheese. Place in oven and cook 10-15 minutes until shrimp and done.

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