

Roasted Shrimp and Orzo

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Recipe Summary

Difficulty: Easy

Prep Time: 20 minutes

Inactive Prep Time: 1 hour

Cook Time: 15 minutes

Yield: 6 servings

User Rating: ★★★★★

Kosher salt
 Good olive oil
 3/4 pound orzo pasta (rice-shaped pasta)
 1/2 cup freshly squeezed lemon juice (3 lemons)
 Freshly ground black pepper
 2 pounds (16 to 18 count) shrimp, peeled and deveined
 1 cup minced scallions, white and green parts
 1 cup chopped fresh dill
 1 cup chopped fresh flat-leaf parsley
 1 hothouse cucumber, unpeeled, seeded, and medium-diced
 1/2 cup small-diced red onion
 3/4 pound good feta cheese, large diced
Kalamata olives
 Preheat the oven to 400 degrees F.

Fill a large pot with water, add 1 tablespoon of salt and a splash of oil, and bring the water to a boil. Add the orzo and simmer for 9 to 11 minutes, stirring occasionally, until it's cooked al dente. Drain and pour into a large bowl. Whisk together the lemon juice, 1/2 cup olive oil, 2 teaspoons salt and 1 teaspoon of pepper. Pour over the hot pasta and stir well.

Meanwhile, place the shrimp on a sheet pan, drizzle with olive oil, and sprinkle with salt and pepper. Toss to combine and spread out in a single layer. Roast for 5 to 6 minutes, until the shrimp are cooked through. Don't overcook!

Add the shrimp to the orzo and then add the scallions, dill, parsley, cucumber, onion, 2 teaspoons salt, and 1 teaspoon pepper. Toss well. Add the feta and stir carefully. Set aside at room temperature for 1 hour to allow the flavors to blend, or refrigerate overnight. If refrigerated, taste again for seasonings and bring back to room temperature before serving.

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