

Lemony Shrimp with Orzo, Feta, and Olives



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Cooking the orzo pilaf-style gives it extra flavor and allows you to control the slightly creamy consistency.

Ingredients

1 tablespoon grated lemon zest plus 1 tablespoon juice

Salt and pepper

1 ½ pounds extra-large shrimp (21 to 25 per pound), peeled and deveined

2 tablespoons extra-virgin olive oil, plus extra for drizzling

1 onion, chopped fine

2 garlic cloves, minced

2 cups orzo
4 cups chicken broth
1 cup pitted Kalamata olives, chopped coarse
4 ounces feta cheese, crumbled (1 cup)

Method

1. Garnish with chopped fresh parsley.
2. Mix lemon zest, 1/2 teaspoon salt, and 1/2 teaspoon pepper together. Pat shrimp dry with paper towels and toss with lemon-salt mixture to coat; set aside.
3. Heat 1 tablespoon oil in 12-inch nonstick skillet over medium-high heat until just smoking. Add onion and cook until softened, about 4 minutes. Stir in garlic and cook until fragrant, about 30 seconds. Add 1 tablespoon oil to pan. Stir in orzo and cook, stirring frequently, until orzo is coated with oil and lightly browned, about 4 minutes. Add broth, bring to boil, and cook, uncovered, until orzo is al dente, about 6 minutes. Stir in olives, 1/2 cup feta, and lemon juice. Season with salt and pepper to taste.
4. Reduce heat to medium-low, nestle shrimp into orzo, cover, and cook until shrimp are pink and cooked through, about 5 minutes. Sprinkle remaining 1/2 cup feta over top and drizzle with extra oil. Serve.

Notes

WHY THIS RECIPE WORKS

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Source: Cook's Country (4 servings)