

Shrimp with Orzo

Servings: 6

Source: Barefoot Contessa (Roasted Shrimp and Orzo 2006 Episode IG0806)

Ingredients

- Kosher Salt
- Olive Oil
- $\frac{3}{4}$ lbs. Orzo Pasta
- $\frac{1}{2}$ cup Freshly Squeezed Lemon Juice
- Black Pepper
- 2 lbs. Shrimp, Peeled And Deveined
- 1 cup Minced Scallions, White And Green Parts
- 1 cup Chopped Fresh Dill
- 1 cup Fresh Flat-Leaf Parsley
- 1 Hothouse Cucumber, Unpeeled, Seeded, Med. Dice
- $\frac{1}{2}$ cup Small-Diced Red Onion
- $\frac{3}{4}$ lbs. Good Feta Cheese, Crumbled

Method

Preheat oven to 400 degrees.

Fill a large pot with water, add 1 tbsp salt and a splash of oil, and bring water to a boil. Add 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, $\frac{1}{2}$ cup olive oil, 2 tsp salt and 1 tsp 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 tsp salt and 1 tsp 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.