

LA CASITA

SPICY ORZO WITH SHRIMP

CATEGORY Dinner

COOK TIME 30 minutes +/-

INGREDIENTS

- 16 oz orzo pasta
- 32 oz Chicken Broth or 2 cans
- Large Texas Shrimp 12-16 shrimp - deveined
- 1/4 cup La Casita Smoky Vaquera Tomatillo Salsa
- 8oz shredded fresh parmesan cheese
- 2 cloves garlic
- 1 tbsp butter
- 1/4 cup extra virgin olive oil
- Salt & Pepper to taste
- Fresh parsley and basil for garnish

NOTES FROM LA CASITA

Delightfully light and delicious, this pasta dish will be the star of your next summer spread. Spicy Orzo with Shrimp will have your family asking for seconds. The only problem with this recipe is that there was very little left over. The combination of the orzo with La Casita Esmeralda's Tomatillo Salsa added a hint of spice to the meal making it extra special.

PRO TIP - Keep your freezer well stocked with Texas Gulf Shrimp. This protein is so easy to cook that you'll want to incorporate shrimp into more meals. If you cook your shrimp ahead of time, the shrimp will stay fresh in the refrigerator in a sealed container for up to 3 days.



DIRECTIONS

- 1) In a pan, warm EVOO and press 2 cloves garlic. Cook garlic, but don't allow it to brown.
- 2) Add orzo and mix well. Allow orzo to brown slightly.
- 3) Add 16 oz chicken broth with 1/4 cup tomatillo salsa. Mix both together.
- 4) Add the broth and salsa to the orzo and allow it to sear the orzo to lock in the flavor.
- 5) Cook for 2 minutes.
- 6) Add remaining chicken broth and cover dish. Cook on Medium High until orzo is al dente. Approximately 8-10 minutes.
- 7) Add butter and mix into orzo.
- 8) Add parmesan cheese and mix well. Allow to set covered for 5 minutes prior to serving.
- 9) While orzo is cooking, in a large cooking pot, bring salted water up to a boil. Cook shrimp approximately 3 minutes or until the shrimp start to curve in the classic "C" shape and color of shrimp turns opaque pink. Remove from pot and set aside until ready to plate the orzo.
- 10) Garnish with freshly chopped parsley and fresh basil.
- 11) Salt + Pepper to taste.

