

Spicy Shrimp Orzo



INGREDIENTS

16 oz orzo pasta
32 oz chicken broth (2 cans)
Large Texas Shrimp 12-16
shrimp - deveined

1/4 cup La Casita Smoky Vaquera
Tomatillo Salsa
8 oz 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

INSTRUCTIONS

- In a pan, warm EVOO and press 2 cloves garlic. Cook garlic, but don't allow it to brown.
- Add orzo and mix well. Allow orzo to brown slightly.
- Add 16 oz chicken broth with 1/4 cup tomatillo salsa. Mix both together.
- Add the broth and salsa to the orzo and allow it to sear the orzo to lock in the flavor.
- Cook for 2 minutes.
- Add remaining chicken broth and cover dish. Cook on Medium High until orzo is al dente, approximately 8-10 minutes.
- Add butter and mix into orzo.
- Add parmesan cheese and mix well. Allow to set covered for 5 minutes prior to serving.
- 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.
- Garnish with freshly chopped parsley, fresh basil and salt & pepper to taste.

