



Personal Chef & Caterer

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## Roasted Shrimp & Orzo Salad

### Ingredients

- Kosher Salt
- Good olive oil
- ¾ lb. orzo (rice shaped pasta)
- ½ cup freshly squeezed lemon juice
- 2 lbs shrimp, peeled and deveined
- 1 cup minced scallions, white & green parts
- 1 cup chopped fresh dill
- 1 cup chopped fresh flat-leaf parsley
- 1 hothouse cucumber, unpeeled, seeded and medium chopped
- ½ cup small diced red onion
- ¾ lb feta cheese, large diced

Preheat the oven to 400 degrees F. Fill a large pot with water, add 1 tablespoon salt and bring to boil. Add the orzo and simmer for 9-11 minutes, stirring occasionally, until cooked al dente. Drain and pour into a large bowl. Whisk together the lemon juice, ½ cup olive oil, 2 teaspoon salt, and 1 teaspoon 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 5-6 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.