

Shrimp Scampi with Roasted Green Onion Buttered Orzo

2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 30 minutes

Wahoo's Seafood Co, Gulf Shrimp, thawed
Kitchen Pride Crimini Mushrooms, washed immediately before use
Village Farms Tomatoes, washed
Della Casa Pasta Dried Orzo
Farmhouse Kitchen Tomato Garlic Sauce
Farmhouse Kitchen Roasted Green Onion Butter
Sea salt and fresh cracked black pepper
Olive or vegetable oil

STEP 1 Set the tomato garlic sauce on your kitchen counter to reach room temperature as you prepare and cook the remaining ingredients.

STEP 2 Place a saucepan over medium-high heat. Add 1 tbsp. oil and the orzo. Cook, stirring frequently, until lightly toasted, about 3 minutes. Add 1 cup of water. Stir and bring to a simmer. Cover and reduce heat to low. Cook, stirring occasionally, until orzo is tender, about 15 minutes. If the saucepan appears dry before the orzo is cooked through, add an additional ¼ cup of water to continue cooking the orzo. Season with salt and pepper to taste. Remove from heat and keep covered until ready to serve.

STEP 3 Meanwhile, peel the thawed shrimp and set aside. Slice larger mushrooms into quarters and halve smaller mushrooms. Set aside. Slice the tomatoes in half lengthwise and set aside.

STEP 4 Set a large skillet over medium-high heat. When the pan just begins to smoke, add 1 tbsp. oil. Add the mushrooms and saute for 4-5 minutes. Next, add the shrimp. Season with ½ tsp. salt and pepper. Cook, stirring occasionally, for 3-4 minutes. Then, add the sliced tomatoes. Reduce the heat to medium. Stir to combine the shrimp and mushrooms for another 3-4 minutes or until the shrimp are cooked through. The shrimp will turn pink, the flesh will become opaque, and the tails will curl. As the tomatoes cook, they will soften and burst, releasing juice. Season with salt and pepper to taste. Remove the skillet from the heat.

STEP 5 Immediately before serving, add the roasted green onion butter to the warm orzo. Stir to combine and melt the butter. Add 2-3 tbsp. of water to loosen if the orzo appears dry or thick. Season with salt and pepper to taste.

STEP 6 To serve, spoon the buttered orzo onto serving plates or bowls. Top the orzo with the shrimp scampi and vegetables. Add a dollop of the tomato garlic sauce over the shrimp and swirl into the orzo as you eat. Enjoy!