

Shrimp & Bacon with Kale and Herb Buttered Orzo

2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 40 minutes

Wahoo's Seafood Co. Gulf Shrimp, thawed
Flying Pig Provision Co. Bacon
Gundermann Acres Kale, washed and dried well
Della Casa Pasta Orzo
Farmhouse Kitchen Herb Compound Butter
Farmhouse Kitchen Hungarian-style Spicy Pickled Cauliflower
Sea salt and fresh cracked black pepper
Olive or vegetable oil

STEP 1 Preheat the oven to 400°F and arrange the oven rack to the lower third position. Line a large rimmed baking sheet with foil. Lay the bacon on the baking sheet in a single layer and set aside. When the oven is preheated, bake the bacon until it is deep golden-brown and crispy, 15-20 minutes. The exact baking time will depend on thickness and how crispy you prefer it. Begin checking around 12 minutes to monitor how quickly the bacon is cooking. Transfer the cooked bacon to a paper-towel lined plate and set aside. Leave the oven on and do not discard the foil or baking grease.

STEP 2 Meanwhile, 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 and ¼ tsp. salt. Stir, 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. Add the herb compound butter to the cooked orzo and stir to melt and combine. Season with salt and pepper to taste. Cover to keep warm and loosen with additional water, as needed, before serving.

STEP 3 As the bacon and orzo are cooking, peel the shrimp and place in a bowl. Combine the shrimp with ¼ tsp. salt and pepper, and set aside. Remove and discard the large, woody stems from the kale. Chop the kale leaves into approximately 2" pieces and set aside.

STEP 4 After transferring the cooked bacon to a plate, add the kale to the foil-lined baking sheet that was used to cook the bacon. Season lightly with salt and pepper, and use tongs to toss the kale in the bacon fat. Spread the kale out in an even layer. Next, add the shrimp to the baking sheet amongst the kale. Leave at least a ½" of space between the kale and shrimp so that they roast evenly. Roast the shrimp and kale in the oven for 7-9 minutes or until the shrimp are cooked through. The shrimp will turn pink, the flesh will become opaque, and the tails will curl. The kale will turn a brighter green with darker, crispy edges.

STEP 5 To serve, chop the bacon or crumble it with your hands into bite sized pieces onto the baking sheet. Use a spatula to combine the bacon with the shrimp and kale. Spoon the herb buttered orzo into serving bowls and top with the shrimp, bacon, and kale. Enjoy!