

Shrimp Scampi with Tomato-Garlic Magic & Orzo

2 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 30

Rose's Seafood Company Gulf Shrimp, thawed
Farmhouse Kitchen Garlic-Tomato Magic, stirred well before use
Della Casa Pasta Dried Orzo
Farmhouse Kitchen Herbed Butter, room temperature
Village Farms Cherry Tomatoes, washed
Kitchen Pride Mushroom Farm Crimini Mushrooms, washed just before use
Salt and Pepper
Olive or Canola Oil

STEP 1 Set the tomato - garlic magic and herbed butter 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 cherry 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 sauté 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 herbed 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!

Shrimp Scampi with Tomato-Garlic Magic & Orzo

4 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 30

Rose's Seafood Company Gulf Shrimp, thawed
Farmhouse Kitchen Garlic-Tomato Magic, stirred well before use
Della Casa Pasta Dried Orzo
Farmhouse Kitchen Herbed Butter, room temperature
Village Farms Cherry Tomatoes, washed
Kitchen Pride Mushroom Farm Crimini Mushrooms, washed just before use
Salt and Pepper
Olive or Canola Oil

STEP 1 Set the tomato - garlic magic and herbed butter 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 2 tbsp. oil and the orzo. Cook, stirring frequently, until lightly toasted, about 3 minutes. Add 2 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 ½ 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 cherry 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. (NOTE: you may need to cook shrimp, mushrooms and, cherry tomatoes in batches)

STEP 5 Immediately before serving, add the herbed 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

STORAGE TIPS *INGREDIENTS BEST USED WITHIN 5 DAYS*

Gulf Shrimp - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Garlic-Tomato Magic - Store in the refrigerator. Use within 5 days. (Ingredients: garlic, tomato conserva, chili flake, Patty's Herbs parsley, olive oil and, canola oil)

Dried Orzo - Keep in a cool, dry place in the kitchen until ready to use.

Herbed Butter - Store in the refrigerator. Use within 5 days. (Ingredients: roasted garlic, Patty's Herbs parsley, Patty's Herbs tarragon, butter, salt)

Cherry Tomatoes - Store in a cool, dry place in the kitchen. Use within 5 days.

Mushrooms - Store in the refrigerator in the bag in which they came. Use within 5 days.

***Contains gluten, dairy, eggs, and shellfish**

****Not made with nuts, peanuts or fish, containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, peanuts, fish and shellfish.**