

Lemon Garlic Shrimp with Broccoli & Orzo

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

Rose's Seafood Co. Gulf Shrimp, thawed, peeled
Della Casa Orzo
Farmhouse Kitchen Shrimp Spice
Farmhouse Kitchen Green Onion Scampi Butter, room temperature
J & B Farm Broccoli, washed
Johnson's Backyard Garden Cauliflower, washed, outer leaves removed
Olive or Canola Oil
Salt and Pepper

Preheat oven to 425°F and place roasted green onion scampi butter on the counter to soften.

STEP 1 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. Cover to keep warm and loosen with additional water, as needed, before serving.

STEP 2 While the orzo is cooking, chop the broccoli and cauliflower stems and crowns into approximately 1.5" pieces. Add to a large baking sheet. Drizzle with 1 tbsp. oil and 1/2 of the shrimp spice. Toss to combine and spread out in an even layer. Place the baking sheet on the middle oven rack and roast for 10 minutes.

STEP 3 After 10 minutes, season the peeled shrimp with the remaining shrimp spice and toss with the broccoli and cauliflower. Roast for an additional 7-10 minutes, or until the shrimp are cooked through. The shrimp will turn pink, the flesh will become opaque, and the tails will curl.

STEP 4 Remove the baking sheet from the oven. Add the softened roasted green onion scampi butter to the orzo and mix to incorporate butter.

STEP 5 To serve, spoon orzo into a bowl. Follow it with a portion of spiced shrimp, broccoli and cauliflower. Enjoy!

Lemon Garlic Shrimp with Broccoli & Orzo

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

Rose's Seafood Co. Gulf Shrimp, thawed, peeled
Della Casa Orzo
Farmhouse Kitchen Shrimp Spice
Farmhouse Kitchen Green Onion Scampi Butter, room temperature
J & B Farm Broccoli, washed
Johnson's Backyard Garden Cauliflower, washed, outer leaves removed
Olive or Canola Oil
Salt and Pepper

Preheat oven to 425°F and place roasted green onion scampi butter on the counter to soften.

STEP 1 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. Cover to keep warm and loosen with additional water, as needed, before serving.

STEP 2 While the orzo is cooking, chop the broccoli and cauliflower stems and crowns into approximately 1.5" pieces. Add to a large baking sheet. Drizzle with 2 tbsp. oil and 1/2 of the shrimp spice. Toss to combine and spread out in an even layer. Place the baking sheet on the middle oven rack and roast for 10 minutes.

STEP 3 After 10 minutes, season the peeled shrimp with the remaining shrimp spice and toss with the broccoli and cauliflower. Roast for an additional 7-10 minutes, or until the shrimp are cooked through. The shrimp will turn pink, the flesh will become opaque, and the tails will curl.
(NOTE: You may need to cook vegetables and shrimp in multiple batches)

STEP 4 Remove the baking sheet from the oven. Add the softened roasted green onion scampi butter to the orzo and mix to incorporate butter.

STEP 5 To serve, spoon orzo into a bowl. Follow it with a portion of spiced shrimp, broccoli and cauliflower. Enjoy!

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.

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

Shrimp Spice - Store in a cool dry place in the kitchen. Use within 5 days. (Ingredients: ground mustard, smoked paprika, cayenne, onion powder, garlic powder, lemon pepper, celery salt, salt)

Green Onion Scampi Butter - Store in the refrigerator. Use within 5 days. (Ingredients: butter, Gundermann Acres green onions, garlic, chili flake, salt)

Broccoli - Store in the crisper drawer of the refrigerator. Use within 5 days.

Cauliflower - Store in the crisper drawer of the refrigerator. Use within 5 days.

***Contains gluten, dairy, egg and shellfish inclusive ingredients.**

****Not made with gluten, dairy or, shellfish containing ingredients.**

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

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