



From Our Kitchens

One Pot Lemon Orzo Shrimp

Ingredients

1 pound medium shrimp, peeled and deveined
Kosher salt and freshly ground black pepper, to taste
1 tablespoon olive oil
3 cloves garlic, minced
1 onion, diced
½ teaspoon dried oregano
8 ounces orzo pasta
½ cup water
2 cups low-sodium chicken broth
1 (14.5-ounce) can low-sodium diced tomatoes, drained
½ cup frozen peas
Juice of 1 lemon
¼ cup grated Parmesan cheese

Instructions

1. Preheat oven to 400 degrees F.
2. Season shrimp with salt and pepper, to taste; set aside.
3. Heat olive oil in a large ovenproof skillet over medium high heat. Add garlic, onion and oregano, and cook, stirring often, until onions have become translucent, about 3-4 minutes. Stir in orzo until lightly browned, about 1-2 minutes.
4. Stir in chicken broth and ½ cup water. Bring to a boil; cover, reduce heat and simmer until pasta is cooked through, about 10-12 minutes. Stir in tomatoes, peas, lemon juice and shrimp. Sprinkle with Parmesan.
5. Place into oven and bake until shrimp are cooked through, about 12-14 minutes.
6. Serve immediately.

From Damn Delicious