

# Marry me shrimp with orzo

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Marry me shrimp with orzo is a delicious dish featuring succulent shrimp with creamy orzo. The shrimp are seasoned then sauteed to perfection with rich flavor.

Orzo a small rice – shaped pasta is cooked until tender with sundried tomatoes and spinach. Then the shrimp is mixed in creating a delicious meal . It's a satisfying and comforting meal that's both elegant and easy to prepare!!!

### **A FEW TIPS FOR Success when making Marry me shrimp with orzo**

Use large shrimp they are labeled 16 -20 shrimp meaning there are 16 to 20 shrimp per pound season the shrimp generously with the seasonings. Most fish cook quickly shrimp is one of them.

Don't over cook the shrimp leave them a little under cooked to finish when they are return to the pan to heat through. T

## **Ingredients**

- 2 lbs. large shrimp
- 2 tablespoon extra virgin olive oil
- salt and pepper to taste
- 1 Tablespoon powder garlic
- 1 Tablespoon paprika
- 2 tablespoon butter
- 1/3 cup minced shallots
- 2 tablespoon minced garlic
- 3 cups orzo

- 3 cups chicken stock
- 1 cup chopped sundried tomatoes
- 1 cup grated parmesan cheese
- 3 cups chopped spinach

## Instructions

1. Clean your shrimp
2. In a bowl season your shrimp with the olive oil, garlic and paprika, salt and pepper to taste.
3. In a saute pan over medium high heat saute the shrimp until almost cooked through about 5 minutes, remove
4. In the same pan add the butter, add the shallots and garlic. Sautee until soft and fragrant. Add the orzo, sundried tomatoes, chicken stock, and the cream.
5. Simmer until orzo is al dente Add the grated parmesan and spinach and simmer 2 to 3 minutes longer. Return the shrimp back to the pan, just to heat through. ENJOY!!!