

Shrimp with Orzo

Ingredients:

- 8 oz. dry orzo pasta
- 1 tsp. vegetable seasoning base

- 2 T. butter
- 2 T. extra virgin olive oil
- 6 cloves of garlic, peeled
- 1 lb. raw jumbo shrimp, peeled and deveined
- 4 green onions, thinly sliced (whites and greens)
- 2 T. capers
- ½ c. dry white wine
- Kosher salt and freshly ground black pepper

- 2 T. butter
- ½ c. light cream



Grated fresh Parmesan, to serve

Directions:

- 1) Boil 4 c. water in a saucepan, and then stir in veggie base. Add the orzo and cook until *al dente*. Drain.
- 2) Put 2 T. butter and olive oil in a large skillet. Heat over medium heat until the butter has melted and starts to bubble. Press the garlic and add to the butter and oil, stirring until coated. Add the shrimp. After about 2 minutes of cooking, turn the shrimp. Add the green onions to the skillet. Continue to cook until all of the shrimp are no longer translucent. Add the capers and wine to the skillet and cook, stirring, for another 2 minutes. Add salt and pepper, to taste.
- 3) Remove the skillet from the heat. Add an additional 2 T. butter and ½ light cream and stir until melted and incorporated.
- 4) Arrange the orzo in a large wide bowl, and spoon the shrimp and sauce into the middle. Serve with fresh Parmesan.

Allegro wine pairing: Albariño or Riesling

