



Greek-Style Shrimp Orzo

WITH ZUCCHINI AND FETA

Oven-Ready Plus



Prep & Cook Time

25-35 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Pepper

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- 8 oz. Fully Cooked Orzo
- 1 Lemon
- 6 oz. Sliced Zucchini
- 1 tsp. Chimichurri Seasoning
- 6 Naan Dippers
- $\frac{3}{4}$ oz. Roasted Garlic & Herb Butter
- 8 oz. Shrimp
- 8 fl. oz. Tomato Sauce
- 1 tsp. Chopped Garlic
- 1 oz. Feta Cheese

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/20674

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.



1. Prepare the Ingredients

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Zest and halve **lemon**. Cut one half into wedges and juice the other half.
- Drain **shrimp** thoroughly, then pat dry.
- In provided tray, combine shrimp, **zucchini**, **orzo**, **chimichurri seasoning**, half the **tomato sauce** (the rest is yours to use as you please!), **garlic**, ¼ tsp. **pepper**, 1 tsp. lemon zest, 1 Tbsp. lemon juice, and half the **butter** (reserve remaining for naan).



2. Bake the Meal

- Bake uncovered in hot oven until **zucchini** is tender and **shrimp** reach a minimum internal temperature of 145 degrees, 20-25 minutes.
- Carefully remove from oven.



3. Toast Naan and Finish Dish

- Cover tray with foil and place **naan** on top of foil. Top with 1 tsp. **olive oil**.
- Bake again in hot oven until naan is toasted, 2-4 minutes.
- Carefully remove from oven. Transfer naan to a plate. Top naan with remaining **butter**.
- Remove foil and stir orzo and shrimp to combine. Garnish with **cheese**. Squeeze **lemon wedges** over to taste. Bon appétit!