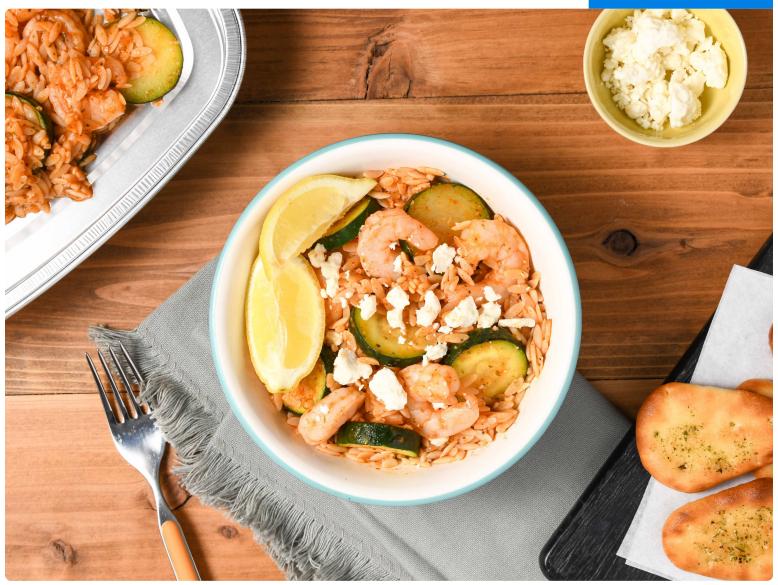


Greek-Style Shrimp Orzo

WITH ZUCCHINI AND FETA

Oven-Ready Plus



Prep & Cook Time	Cook Within		
25-35 MIN	3 DAYS		
Difficulty Level	Spice Level		

EASY

You Will NeedOlive Oil, Pepper

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/20674

NOT SPICY

*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.

Ingredients

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

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
- 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, 1/4 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
- 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!

