



#### In your box

- 2 oz. Shaved Parmesan
- 2 Garlic Cloves
- 6 oz. Orzo Pasta
- 8 oz. Shrimp
- 1 oz. Butter
- 1 fl. oz. White Cooking Wine
- 1 Lemon
- 1 tsp. Greek Seasoning Blend
- 5 oz. Baby Spinach



## Garlic Shrimp Scampi

over spanakopita orzo pasta

NUTRITION per serving—Calories: 664, Carbohydrates: 70g, Fat: 27g, Protein: 36g, Sodium: 1726mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
20-30 min.

Cook Within  
3 days

Difficulty Level   
Easy

Spice Level   
Not Spicy

## ① You will need

Olive Oil, Salt, Pepper

Medium Pot, Wire-Mesh Strainer, Large Non-Stick Pan

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **garlic**, **Parmesan**



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### Prepare the Ingredients

- Coarsely chop **spinach**.
- Mince **garlic**.
- Halve **lemon** lengthwise. Cut one half into wedges and juice the other half.
- Pat **shrimp** dry, and season with ¼ tsp. **pepper**.



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### Start the Orzo

- Once water is boiling, add **orzo** and cook until tender, 8-10 minutes.
- Reserve ¼ cup **orzo cooking water**. Drain orzo in a wire-mesh strainer and set aside.
- While orzo cooks, cook shrimp.



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### Cook the Shrimp

- Heat 1 tsp. **olive oil** in a large non-stick pan over medium heat. Add **shrimp** and cook undisturbed until seared, 2-3 minutes on one side.
- Stir in **butter** and half the **garlic** (reserve remaining for spinach). Stir occasionally until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.
- Remove from burner. Remove shrimp and garlic from pan, scraping up any cooked bits from bottom of pan.
- Reserve pan, no need to wipe clean.



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### Finish the Orzo

- Return pan used to cook shrimp to medium-high heat and add 2 tsp. **olive oil**. Add remaining **garlic** and cook until aromatic, 30 seconds.
- Add **white cooking wine** and cook until evaporated, 15-30 seconds.
- Add **spinach** and ¼ tsp. **salt** and stir occasionally until wilted, 1-2 minutes.
- Add **orzo**, reserved **orzo cooking water**, half the **Parmesan** (reserve remaining for garnish), and **seasoning blend**. Stir until combined. Remove from burner, then stir in 1 Tbsp. **lemon juice**.



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### Finish the Dish

- Plate dish as pictured on front of card, topping **orzo** with **shrimp** and garnishing with reserved **Parmesan**. Squeeze **lemon wedge** over to taste. Bon appétit!