



Shrimp Orzo in Creamy Wine Sauce

Serves 4

Ingredients

- 1 lb. shrimp, peeled and deveined
- 1 cup orzo
- 2 teaspoon Italian seasoning (divided)
- ¼ teaspoon red pepper flakes
- 2 tablespoon butter, divided
- ½ onion chopped
- 3 cloves garlic minced
- ⅓ cup white wine
- ½ cup heavy cream
- ¼ teaspoon sea salt
- ½ cup feta cheese, crumbled
- Parsley to garnish

Directions:

In a large bowl, pat the shrimp dry with paper towel, and mix them with salt, 1 teaspoon Italian seasoning, and crushed red pepper flakes.

Melt 1 tbsp. of butter in a large, non-stick skillet on medium heat. Add shrimp and fry for 1-2 minutes on each side, just until it cooks through.

Meanwhile, bring a large pot of water to a boil and cook orzo pasta according to the package instructions. Drain, rinse with cold water and set aside.

Remove the shrimp from the skillet and set aside. In the same skillet, add the remaining 1 tbsp. of butter and melt until it just starts to brown. Add onion and garlic and cook until translucent and fragrant.

Once the garlic is cooked, add wine, and cook for a couple of minutes. Next, add heavy cream and once the liquid is simmering, add cooked orzo, salt and remaining teaspoon of Italian seasoning.

Add crumbled feta cheese and mix with orzo. Add shrimp back into the skillet and reheat. Serve with chopped parsley.