

Orzo with garlic shrimp

[View recipe on the website](#)

Ingredients

- 500 g cleaned, uncooked shrimp
- 200 g orzo
- 500 g broth
- 4-5 cloves of garlic
- 1 lemon (grate the peel and squeeze the juice)
- Olive oil or butter
- Salt, freshly ground pepper, red pepper flakes or fresh hot pepper slices, fresh parsley

Instructions

1. Marinate the shrimp with a splash of oil, a couple of cloves of sliced garlic, lemon juice, lemon peel, pepper, hot pepper. Let it stand for about 10 minutes.
2. Heat the oil in a large pan and fry the orzo pasta. Add the rest of the sliced garlic and fry for another half a minute. The garlic must not burn, as it will be bitter.
3. Pour the broth into the same pan, bring to a boil and cook over low heat, stirring every time, until it absorbs the liquid and softens, about 12-15 minutes or according to the instructions on the package.
4. If the noodles have already absorbed all the broth but are still too hard, add a little more liquid (stock or just water). Add the prawns with all the marinade, stir and fry for another 5 minutes until the prawns are golden brown. Add parsley before serving.

linagamina
SKANAUS MAISTO UŽRAŠAI

Let's cook together!

More delicious discoveries
Instagram Facebook