

Tomato orzo with shrimp

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Ingredients

- 500 g cleaned, uncooked shrimp
- 200 g orzo
- 500 g broth
- A couple of fresh, finely chopped tomatoes
- onion
- clove of garlic for marinating shrimp
- 1 lemon, grated peel, 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, grated peel, pepper, hot pepper. Let it stand for about 10 minutes.
2. Finely chop the onion and tomatoes.
3. Heat the oil in a large pan and caramelize the finely chopped onions, add and fry the tomatoes.
4. Add the orzo pasta.
5. Add the broth and let it cook over low heat, stirring every so often, until it absorbs the liquid and softens, about 12-15 minutes or according to the instructions on the package.
6. If the noodles have already absorbed all the broth but are still too hard, add a little more liquid (stock or just water).
7. Add the prawns with all the marinade, stir and fry for another 5 minutes until the prawns are golden brown. Add parsley before serving.

