

Orzo with shrimp, cream and spinach

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Ingredients

- 500 g cleaned, uncooked shrimp
- 200 g orzo
- 400 g broth
- 100 g cream
- 200 g fresh washed spinach
- 1 onion
- 1-2 cloves garlic
- 100 g grated parmesan
- Butter
- Salt, freshly ground pepper, red pepper flakes or fresh hot pepper slices, a handful of fresh dill
- Lemon juice and grated peel for shrimp marinade

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.** Heat the butter in a large pan and caramelize the finely chopped onions. Cook the orzo pasta.
- 3.** Pour stock and cream into the same pan. Bring to a boil and cook over low heat, stirring occasionally, until liquid is absorbed and tender, about 12 minutes or according to package directions.
- 4.** If the pasta is still too hard, add a little more liquid (stock, cream or just water).
- 5.** While the pasta is cooking, melt the butter in a separate pan, add the garlic and fry for less than half a minute, it must not start to brown, because it will become bitter. Add the shrimps and fry until they start to turn red. Do not overcook in any case, because the shrimp will cook together with the sturgeon for a few more minutes, and nobody wants to eat dry ones.

6. Add the shrimp, spinach, and Parmesan to the orzo and cook, stirring, for another minute. Add the dill and serve.

Notes

Nothing Italian, but it's very, very tasty to me. If you're curious, where are those red lights, I'll tell you. For Italians, mixing seafood with cheese is a big NO. Either one or the other, because the cheese overshadows the taste of the sea.

Another no-no is using onion and garlic in the same dish. If you need sweetness, then onion, if you need bitterness, then garlic. The French are much more liberal



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