



GREEK SHRIMP SKEWERS WITH ORZO SALAD AND FETA

FAST. EASY. FRESH.

1. Start brining a large pot of water to a boil and then prep your shrimp. If still frozen, run your **shrimp** under cold water until thawed. In a large bowl, combine the juice and zest of two **lemons**, 4 Tbsp. **olive oil**, 1 Tbsp. **oregano**, **paprika**, **garlic powder** and a good pinch of **salt** and **pepper** to taste.

2. Add the **shrimp** to the bowl with the marinade and stir to combine. Cover, and transfer to the fridge until you're ready to cook.

3. Next, add your **orzo** to the boiling water and cook for 7-8 minutes, or until al dente. Drain and set aside. Meanwhile, finely dice the **cucumbers** and **Roma tomatoes** and roughly chop the parsley.

4. In a bowl, toss the **orzo**, **cucumber**, **tomato**, **feta**, and **parsley** with 2 Tbsp. **lemon juice** from the third lemon, 1 Tbsp. **olive oil**, ½ tsp. **oregano** and **salt** and **pepper** to taste.

5. Cook your shrimp. When ready to grill, thread **shrimp** onto skewers and cook over medium heat for 2-3 minutes per side, just until pink and opaque. You can do this over the BBQ or in a pan!

6. To serve, spoon the **orzo salad** onto dishes and place the **shrimp skewers** on top. Serve with extra **lemon wedges** as desired. Enjoy!



Ingredients (4 Person Serving – 598 Calories Per Serving)

Olive Oil	5 Tbsp.	Orzo	1 ½ Cups
Lemons	3	Roma Tomatoes	2
Dried Oregano	1 Tbsp. + ½ tsp.	Mini Cucumbers	2
Paprika	¼ tsp.	Parsley	Small Bunch
Garlic Powder	¼ tsp.	Feta	½ Cup
Shrimp	450 g	Salt and Pepper	To Taste

30 Minute Cook Time!