

Shrimp and Orzo Salad

Savannah · 30/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 45 mins

Description

There are so many shapes of pasta out there One of my favorites is orzo riceshaped pasta I do not see it used as often as its more popular relatives like spaghetti penne linguine et al which is a shame I love the fact that orzo can be treated like rice and used to make tomatobased jollof or stirfried dishes It can be creamy like a risotto or made like rice and served with a stew or sauce Here I use it to make a cold salad with shrimp and sweet cherry tomatoes Use a lot of gardenfresh herbs to elevate this salad and feel free to add more vegetables if you want

Ingredients

- - 12 large shrimp - peeled
- deveined
- and tails left on - 1 tablespoon all-purpose seasoning blend - ½ cup uncooked orzo pasta - 1 tablespoon mayonnaise - 1 tablespoon chopped fresh dill
- or to taste - 1 tablespoon chopped fresh parsley
- or to taste - 1 tablespoon chopped fresh basil
- or to taste - 1 teaspoon prepared yellow mustard - ¼ teaspoon lemon juice - 1 pinch salt and ground white pepper to taste - 1 cup cherry tomatoes
- halved

Instructions

1. Bring a large pot of water to a boil. Add shrimp and seasoning; cook until shrimp are bright pink on the outside and meat is opaque
2. about 5 minutes. Remove shrimp from the water and set aside in a bowl. Pour orzo into the seasoned water and bring to a boil. Cook
3. stirring occasionally until tender yet firm to the bite
4. about 10 minutes. Drain and add to the bowl with shrimp. Store in the refrigerator to cool. Combine mayonnaise
5. dill
6. parsley
7. basil
8. mustard
9. lemon juice
10. salt
11. and white pepper together in a bowl. Mix well. Taste and adjust if needed. Remove shrimp and orzo from the refrigerator. Add cherry tomatoes and dressing; stir well. Taste and adjust seasonings if necessary. Refrigerate for at least 2 hours before serving. Cook's Notes: The smaller the cherry tomatoes
12. the better. You can use Dijon mustard instead of yellow.