



HALL OF FAME

LEMON BASIL SHRIMP SKEWERS

with Orzo and Avocado Salad



HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 710**



Wooden Skewers



Grape Tomatoes



Lemon



Orzo Pasta
(Contains: Wheat)



Avocado



Garlic



Basil



White Wine
Vinegar



Shrimp
(Contains: Shellfish)

START STRONG

What makes this recipe worthy of the HelloFresh Hall of Fame? According to our customers, it's the basil lemon duo, as well as how grill-friendly and easy to make it is.

BUST OUT

- Large pot
- Zester
- Strainer
- Small pot
- Olive oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Large bowl
- Paper towel
- 2 Medium bowls
- Baking sheet

INGREDIENTS

Ingredient 2-person | 4-person

- Wooden Skewers 4 | 8
- Grape Tomatoes 4 oz | 8 oz
- Garlic 2 Cloves | 4 Cloves
- Lemon 1 | 2
- Basil ½ oz | ½ oz
- Orzo Pasta 6 oz | 12 oz
- White Wine Vinegar 2 TBSP | 4 TBSP
- Avocado 1 | 2
- Shrimp 10 oz | 20 oz

HELLO WINE



PAIR WITH
Lustra Central Coast
Chardonnay, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

Wash and dry all produce. Preheat broiler or grill to high. Place **skewers** in a wide bowl to soak. Bring a large pot of **salted water** to a boil. Halve **tomatoes** lengthwise. Mince or grate **garlic**. Zest **lemon** until you have ½ tsp zest, then cut into halves. Pick **basil leaves** from stems; discard stems. Finely chop leaves.



4 TOSS ORZO SALAD

Drain vinegar from tomatoes. Halve, pit, and scoop flesh from half the **avocado** (use the rest as you like), then cut into cubes. Once **orzo** is ready, add it to a large bowl along with tomatoes, half the avocado, remaining **basil**, a large drizzle of **olive oil**, and a squeeze of **lemon**. Season with **salt** and **pepper**.



2 MARINATE TOMATOES AND BOIL PASTA

Place **tomatoes** and **white wine vinegar** in a medium bowl. Season with **salt** and **pepper**. Toss to coat, then set aside to marinate. Once water is boiling, add **orzo** to pot. Cook, stirring occasionally, until al dente, 6-8 minutes. Drain.



5 COOK SHRIMP SKEWERS

Rinse **shrimp** and pat dry with a paper towel. In another medium bowl, toss shrimp, a drizzle of **olive oil**, **lemon zest**, **garlic**, and a pinch of **salt** and **pepper**. Remove **skewers** from water. Thread shrimp onto skewers and place on a baking sheet. Broil until opaque and firm, 3-4 minutes, flipping halfway through. **TIP:** If grilling, place on grates over direct heat and grill until cooked through, 3-4 minutes.



3 MAKE LEMON SAUCE

Melt **1 TBSP butter** in a small pot over medium heat. Stir in half the **basil** and a squeeze of **lemon**. Season with **salt** and **pepper**. Remove from heat.



6 PLATE AND SERVE

Divide **orzo** salad between plates. Top with **shrimp skewers**. Drizzle with **lemon sauce** and serve.

BUTTER UP!

Lemon basil butter also tastes great on pasta and virtually any other type of seafood.

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