



TUSCAN-SPICED SHRIMP AND ORZO

with Roasted Tomatoes and Crispy Breadcrumbs



HELLO

TUSCAN-SPICED SHRIMP

Herbs and aromatic spices give succulent shrimp Italian-style flair.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 710**



Roma Tomatoes



Lemon



Panko Breadcrumbs
(Contains: Wheat)



Orzo
(Contains: Wheat)



Scallions



Shrimp
(Contains: Shellfish)



Tuscan Heat Spice



Chicken Stock Concentrate

START STRONG

Use a ladle or mug to skim water off the top before you drain the orzo. The liquid's extra starches, when mixed in to the finished dish, will give it a loose and creamy consistency.

BUST OUT

- Zester
- Paper towel
- Large pan
- Baking sheet
- Strainer
- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Roma Tomatoes 2 | 4
- Scallions 2 | 4
- Lemon 1 | 2
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Tuscan Heat Spice 1 TBSP | 2 TBSP
- Orzo 6 oz | 12 oz
- Shrimp 10 oz | 20 oz
- Chicken Stock Concentrate 1 | 2

HELLO WINE



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1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 425 degrees. Quarter tomatoes lengthwise through stem ends. Trim and thinly slice scallions, keeping greens and whites separate. Zest lemon until you have 2 tsp zest, then cut into wedges.



2 TOAST PANKO

Put panko and 1 tsp Tuscan heat spice (we'll use more later) in a large pan. Season with salt and pepper. Place pan over high heat. Toast panko, tossing frequently, until golden brown and crisp, 3-5 minutes. Remove from pan and transfer to a plate. Wipe out pan.



3 ROAST TOMATOES

Toss tomatoes with a drizzle of oil on a baking sheet. Season with salt, pepper, and 1 tsp Tuscan heat spice (save the rest for step 5). Roast in oven until softened, 15-20 minutes.



4 COOK ORZO

Heat a drizzle of oil in pan used for panko over medium-high heat. Add orzo and toss until lightly toasted, 2-4 minutes. Add enough salted water to cover generously and bring to a boil. Let boil, stirring occasionally, until orzo is al dente, 9-11 minutes. Scoop out and reserve 1 cup pasta cooking water, then drain orzo. Wipe out pan. Rinse shrimp and pat dry with a paper towel (do this while orzo cooks).



5 COOK SHRIMP

Heat a drizzle of oil and 1 TBSP butter in same pan over medium-high heat. Season shrimp with salt, pepper, and remaining Tuscan heat spice. Add to pan along with scallion whites. Cook, tossing occasionally, until shrimp are pink and firm and scallions have softened, 3-4 minutes. Stir in orzo, ½ cup reserved pasta cooking water, stock concentrate, 1 TBSP butter, and a squeeze or two of lemon juice (to taste).



6 FINISH AND SERVE

Cook orzo mixture in pan, stirring, until liquids have reduced slightly, 1-2 minutes. (TIP: Add more pasta water if needed to loosen.) Stir in lemon zest (to taste). Season with salt and pepper. Divide between plates and top with tomatoes. Sprinkle with panko and scallion greens. Serve with any remaining lemon wedges.

BRAVO!

Toasted breadcrumbs will give just about any dish satisfying crunch.

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