



## **Roasted Shrimp & Orzo Pasta with Sun-Dried Tomatoes**

### **INGREDIENTS**

- 2 -2 ½ pounds fresh jumbo shrimp, peeled and deveined
- 12 ounces uncooked orzo pasta
- ½ cup freshly squeezed lemon juice (about 3 lemons)
- ½ cup extra virgin olive oil (or combine with sun-dried tomato oil)
- 1 tablespoon Dijon mustard
- 3 cloves garlic, grated
- 2 ½ teaspoons kosher salt, divided
- 1 ½ teaspoon freshly ground black pepper, divided
- ½ cup drained and chopped sun-dried tomatoes in oil
- 1 cup sliced scallions, white and green parts
- 1 cup chopped fresh dill
- 1 cup chopped fresh flat-leaf parsley
- 1 large English cucumber, cut into half moons
- ½ small red onion, diced
- 1 (8-ounce) block good feta cheese, cubed (optional)

### **INSTRUCTIONS**

1. Preheat the oven to 400 degrees F.
2. Bring a medium saucepan of salted water to a boil over high heat. Add orzo with a splash of olive oil and simmer for 9 to 11 minutes, stirring occasionally, until it's cooked al dente. Drain and pour into a large bowl.
3. While the orzo cooks, whisk together lemon juice, extra virgin olive oil (I like to use sun-dried tomato oil), Dijon mustard, garlic, salt, and pepper until combined. Pour the mixture over the orzo and mix well.
4. Meanwhile, place the shrimp on a sheet pan, drizzle with olive oil, and sprinkle with ½ teaspoon each of salt and pepper. Toss to combine and spread out in a single layer. Roast for 5 to 6 minutes, until the shrimp are pink and cooked through. Do not overcook.
5. Add shrimp to the orzo and let marinate for 5 minutes. Add sun-dried tomatoes, scallions, dill, parsley, cucumber, onion, 2 teaspoons salt, and 1 teaspoon pepper. Toss well. Add the feta and stir carefully. For ideal taste, set aside at room temperature for 1 hour or refrigerate overnight.