



Greek-Style Shrimp Pan Roast

with Tomatoes & Herb Orzo



20-30min



4 Servings

Pan roasts are an easy, healthy way to prepare dinner. Pan roasts that feature shrimp are even easier because of how quickly shrimp cooks! The onions and tomatoes are roasted first, then the shrimp is added for the last minutes of cooking. The shrimp and veggies are served on a bed of orzo flavored with dill and garlic, and then topped with crumbled goat cheese and more fresh dill. Cook, relax,...

What we send

- garlic
- red onion
- fresh dill
- grape tomatoes

What you need

- 2 tablespoons butter ⁷
- kosher salt & ground pepper
- olive oil

Tools

- large saucepan
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 590.0kcal, Fat 28.0g, Proteins 31.0g, Carbs 58.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center position. Bring a large saucepan of **salted water** to a boil. Cover, and keep warm over low. Peel and very finely chop **3 large garlic cloves**. Halve **onion**, then peel, and thinly slice lengthwise. Cut **grape tomatoes** in half. Chop **dill fronds**, reserving a few fronds for garnish.



4. Prep orzo

Return water to a boil, add **orzo**, and cook, stirring occasionally, until al dente, 6-8 minutes. Reserve **½ cup pasta cooking water** for step 6, then drain orzo well. Return orzo to pot and add **chopped dill, remaining garlic, and 2 tablespoons butter or oil**. Cover to keep warm.



2. Prep shrimp

Pat **shrimp** dry, and transfer to a medium bowl. Add **half of the garlic, 2 tablespoons oil, ½ teaspoon each salt and pepper**. Let sit until step 5.



5. Cook shrimp

When **tomatoes** and **onions** are done, (after 10-13 minutes) add **shrimp** to baking sheet, being sure they have direct contact with the baking sheet. Return to oven and roast until curled and firm, 5-7 minutes.



3. Roast onion & tomato

On a rimmed baking sheet, toss **onions, sliced tomatoes, 3 tablespoons oil, 1 teaspoon salt** and **¼ teaspoon pepper**. Roast on center oven rack until tomatoes are jammy and onions are tender and lightly browned, 10-13 minutes.



6. Finish & serve

Add **¼ cup pasta water** to baking sheet and stir to combine. Stir **2-3 tablespoons reserved pasta water** into orzo to loosen. Spoon **orzo** onto plates and top with **shrimp pan-roast**. **Crumble goat cheese** on top, garnish with **reserved dill fronds**, and serve. Enjoy!