

Roasted Shrimp and Orzo Salad

Stephanie Collins

Kosher salt	1 cup chopped fresh dill
Olive oil	1 cup chopped fresh flat-leaf parsley
$\frac{3}{4}$ lb. orzo pasta (rice-shaped pasta)	1 hothouse cucumber, unpeeled, seeded, and medium-diced
$\frac{1}{2}$ cup fresh lemon juice (3 lemons)	$\frac{1}{2}$ cup small-diced red onion
Freshly ground black pepper	$\frac{3}{4}$ lb. good Feta cheese, large diced
2 lbs. shrimp, peeled and deveined	
1 cup minced scallions, white and green parts	

Preheat the oven to 400°. Fill a large pot with water, add 1 tablespoon of salt and a splash of oil, and bring the water to a boil. Add the orzo and simmer for 9 to 11 minutes, stirring occasionally, until it's cooked al dente. Drain and pour into a large bowl.

Whisk together the lemon juice, $\frac{1}{2}$ cup olive oil, 2 teaspoons salt and 1 teaspoon of pepper. Pour over the hot pasta and stir well.

Meanwhile, place the shrimp on a sheet pan, drizzle with olive oil, and sprinkle with salt and pepper. Toss to combine and spread out in a single layer. Roast for 5 to 6 minutes, until the shrimp are cooked through. Don't overcook!

Add the shrimp to the orzo and then add the scallions, dill, parsley, cucumber, onion, 2 teaspoons salt, and 1 teaspoon pepper. Toss well. Add the Feta cheese and stir carefully.

Set aside at room temperature for 1 hour to allow the flavors to blend, or refrigerate overnight. If refrigerated, taste again for seasonings and bring back to room temperature before serving.