

Shrimp Scampi with Orzo

This quick and easy shrimp scampi is absolutely delicious! It's garlicky and buttery with bursts of lemon, red pepper flakes, and fresh parsley. For an added burst of flavor, add cherry tomatoes and feta cheese. It pairs beautifully with 2021 Lolati Sauvignon Blanc.



Ingredients

Makes 4 Servings
25 minutes

- 1 pound large shrimp, peeled and deveined
- 3 tbsp extra-virgin olive oil
- 1 tbsp lemon zest, plus 1 tbsp lemon juice
- ½ tsp red pepper flakes
- 4 garlic cloves, minced
- 2 tbsp unsalted butter
- 1 cup orzo
- ⅓ cup dry white wine (we used Lolati Sauvignon Blanc)
- 2 cups boiling water, seafood stock, or chicken stock
- 3 tbsp finely chopped parsley
- salt and pepper
- 1 cup cherry tomatoes, halved, *optional*
- ¼ cup feta, crumbled, *optional*

Procedure

Step 1

In a medium bowl, stir together shrimp, 1 tbsp olive oil, lemon zest, red pepper flakes, ½ tsp salt, ¼ teaspoon pepper, and half the garlic. Set aside to marinate. (This step can be done up to 1 hour in advance.)

Step 2

Add butter, remaining olive oil, and remaining garlic to a medium skillet set over medium heat. When the butter starts to bubble, add the orzo and ½ tsp salt and cook, stirring often, until the orzo is toasted, about 2 minutes, adjusting the heat as necessary to prevent the garlic from burning. Carefully add the wine and stir until absorbed, about 1 minute. Stir in water, reduce heat to low, cover, and cook until orzo is al dente, about 12 minutes.

Step 3

Add the shrimp in an even layer on top of the orzo, cover and cook until shrimp is pink and cooked through, 2 to 4 minutes. Remove from heat, let sit, covered, 2 minutes.

Step 4

Top with cherry tomatoes, if using. Sprinkle with parsley and feta cheese. Season with salt and pepper. Serve immediately.