

## Greek Shrimp Delight Recipe



### Ingredients

- 1 Lemon
- 1 Medium Red Onion
- 1 Red Bell Pepper
- 1/2 cup Cherry Tomatoes
- 2 Cloves of Garlic
- 1 Cucumber
- Fresh Dill
- 1 lb Shrimp, peeled and deveined
- Olive Oil (Extra Virgin)
- Salt
- Black Pepper
- Oregano
- Paprika

- Feta Cheese - 1/2 cup, crumbled
- Orzo Pasta - 1/2 cup
- White Wine

## Instructions

1. Cook the Orzo Pasta: Fill the medium saucepan with water and a pinch of salt. Place it on the stove over high heat. Once it starts to bubble, add 1/2 cup of orzo pasta. Stir occasionally and let it cook for about 8-10 minutes until the pasta is soft. Drain the pasta using a colander and set aside.
2. Prepare the Vegetables: Peel and mince the garlic cloves. Zest the lemon, and then cut the lemon in half to squeeze out the juice. Dice the red onion and red bell pepper. Slice the cherry tomatoes in half. Slice the cucumber into rounds and set aside.
3. Cook the Shrimp: In the large skillet, add 2 tablespoons of olive oil over medium heat. Once warmed, add the minced garlic and sauté for about 1 minute until fragrant. Add the shrimp to the skillet, and season with salt, black pepper, oregano, and paprika. Pour in a splash of white wine. Cook the shrimp for 3-4 minutes on each side.
4. Combine Ingredients: Add the red onion, red bell pepper, and cherry tomatoes to the skillet. Stir gently, and let everything cook together for another 2-3 minutes. Add the cooked orzo to the skillet, along with lemon zest, and a squeeze of lemon juice. Mix until combined.
5. Serve: Divide the dish between two plates. Top with crumbled feta cheese and fresh dill. Add sliced cucumber on the side.

## Nutrition Facts (per serving)

- Calories: 450
- Protein: 35g
- Carbohydrates: 40g
- Fat: 18g
- Fiber: 4g
- Sugar: 6g

## Vitamins & Minerals

- Vitamin C: 35% of the daily value
- Calcium: 20% of the daily value
- Iron: 15% of the daily value