

Garlic Butter Shrimp with Orzo: A Quick & Elegant Weeknight Meal

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TIME
30 min

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INGREDIENTS

1 tablespoon olive oil
1 pound large shrimp, peeled and deveined (tail on or off, your preference)
4 tablespoons unsalted butter
4 cloves garlic, minced
1 cup uncooked orzo pasta
3 cups chicken or vegetable broth
1/2 cup dry white wine (like Pinot Grigio or Sauvignon Blanc), optional
1/2 cup grated Parmesan cheese, plus more for serving
2 tablespoons fresh lemon juice
1/4 cup fresh parsley, chopped, for garnish
Salt and freshly ground black pepper to taste
Red pepper flakes (optional, for a kick)

DIRECTIONS

- 1. Prep : Shrimp:** Pat the shrimp thoroughly dry with paper towels. This is crucial for a good sear. Season them lightly with salt, black pepper, and a pinch of red pepper flakes (if using).
- 2. Cook : Shrimp:** In a large, deep skillet or Dutch oven, heat 1 tablespoon of olive oil over medium-high heat. Add the seasoned shrimp in a single layer (cook in batches if necessary to avoid overcrowding). Cook for 1-2 minutes per side, until pink, opaque, and cooked through. Remove shrimp from the skillet and set aside.
- 3. Saut  Aromatics:** Reduce the heat to medium. Add the unsalted butter and minced garlic to the same skillet. Cook for about 1 minute, stirring constantly, until the garlic is fragrant and lightly golden (don't let it burn!).
- 4. Toast : Orzo & Deglaze:** Add the uncooked orzo to the skillet and toast for 1-2 minutes, stirring, until lightly golden. Pour in the white wine (if using) and stir, scraping up any browned bits from the bottom of the pan. Let the wine reduce slightly, about 1 minute.
- 5. Cook : Orzo:** Pour in the chicken or vegetable broth. Bring the mixture to a simmer, then reduce the heat to low, cover the skillet, and cook for 10-12 minutes, or according to package directions, until the orzo is tender and most of the liquid has been absorbed. Stir occasionally to prevent sticking.
- 6. Combine & : Finish:** Remove the skillet from the heat. Stir in the cooked shrimp, grated Parmesan cheese, and fresh lemon juice. Toss everything together until the sauce is creamy and coats the orzo and shrimp. Add a splash or two of hot water or broth if the mixture seems too dry.

7. **Serve:** Taste and adjust seasonings (salt, pepper) as needed. Garnish generously with fresh chopped parsley. Serve immediately.

SWAPS & NOTES

Shrimp: Large shrimp work best as they are less likely to overcook.

If using smaller shrimp, reduce cooking time.

For a non-seafood option, you could swap with cooked chicken breast, added at the end.

Orzo: This small, rice-shaped pasta is perfect for soaking up the sauce.

TIPS FOR SUCCESS

Dry Shrimp for Best Sear: Always pat your shrimp thoroughly dry before cooking.

This ensures a nice sear and prevents them from steaming.

Don't Overcook Shrimp: Shrimp cook incredibly fast!

Remove them from the pan as soon as they turn pink and opaque to avoid rubbery texture.

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