

Lemon Orzo Shrimp (Main Courses)

1 ½ cups orzo
¼ tsp salt
3 Tbsp butter
3 Tbsp olive oil
2 Tbsp Halladay's Garlic Parmesan Dip and Seasoning Blend
1 lb. shrimp
Juice and zest of one large lemon
½ cup grated parmesan cheese, optional
Salt and pepper to taste

Cook orzo in salted boiling water according to package directions. Drain and set aside.

Melt butter in a large skillet over medium heat. Add olive oil, Garlic Parmesan Seasoning and shrimp; cook shrimp for 2 to 5 minutes, until pink and opaque.

Add lemon juice and zest to the cooked and drained orzo. Stir in grated parmesan cheese, if desired, then salt and pepper to taste. Add cooked shrimp and serve.

Try adding peas, lightly steamed broccoli, asparagus, or other veggies of choice for different variations.