

Shrimp with Orzo

Ingredient

- 6 ounces of cooked Orzo (follow direction on package)
- 2 tsp. of Extra Virgin Olive Oil
- ½ cup of chopped red onions
- ½ cup of chopped green pepper
- 4 garlic cloves (minced)
- 1 8-ounce can of diced tomatoes
- 1 tsp. dried oregano
- ½ lb. of shrimp (peeled and deveined)
- ¼ cup of chopped fresh basil
- Feta cheese to crumble on top.

Directions:

In a large saucepan, heat olive oil over medium heat. Add onions, peppers, and garlic and cook them until softened.

Next add the canned tomatoes and oregano. Let it simmer for 10 minutes. Finally add the shrimp and let it simmer for another 10 minutes. Remove from the heat and add the fresh basil.

To Plate: Add rice in the center, and pour the shrimp with sauce on top. Garnish with crumbled feta cheese and serve with warm pita bread.