



JERNEJ KITCHEN

SHRIMP ORZO WITH CHORIZO

Shrimp Orzo with Chorizo is a quick and delicious meal perfect for a simple weeknight dinner or slow weekends. Make it any day of the year.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK:	25	MINUTES
TOTAL TIME:	35	MINUTES

SHRIMP ORZO WITH CHORIZO

- 2 tbsp olive oil
- 1 large onion
- 1 celery stalk
- 3 garlic cloves
- 1 tsp paprika powder
- 1 tsp tomato paste
- 120 ml (1/2 cup) white wine
- 200 g (1 cup) tomato passata
- 260 g (1 1/4 cups) dry orzo pasta
- 500 ml (2 cups) fish stock or water
- 1 bay leaf
- 100 g (3.5 oz) chorizo
- 250 g (1/2 pound) shrimp, fresh or frozen

TOOLS AND EQUIPEMENT

- large pan with a lid
- pan

VEGETABLES AND SPICES

Place a large skillet over medium heat. Add olive oil, diced onion, and diced celery. Sauté for 6 minutes, then add minced garlic and sauté for another 2 minutes. Season with paprika powder and stir in the tomato paste. Cook for a minute, then add the wine. Cook for approximately 2 minutes for the alcohol to evaporate.

COOK

Add the tomato passata, pasta, fish stock or water, and bay leaf—season with salt and pepper. Bring to a boil, then cover with a lid and simmer for 8 - 10 minutes.

PAN-FRY THE CHORIZO

Cut the chorizo into thin slices. Place a pan over medium heat and add the chorizo (without adding any oil). Pan-fry for 6 minutes until golden brown.

ADD THE SHRIMP AND SERVE

Add the shrimp to pasta and cook for 3 minutes. Add the pan-fried chorizo and toss to combine. Remove from the heat, divide between four plates, and optionally sprinkle with fresh parsley right before serving.