



## 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 Sponsored

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.