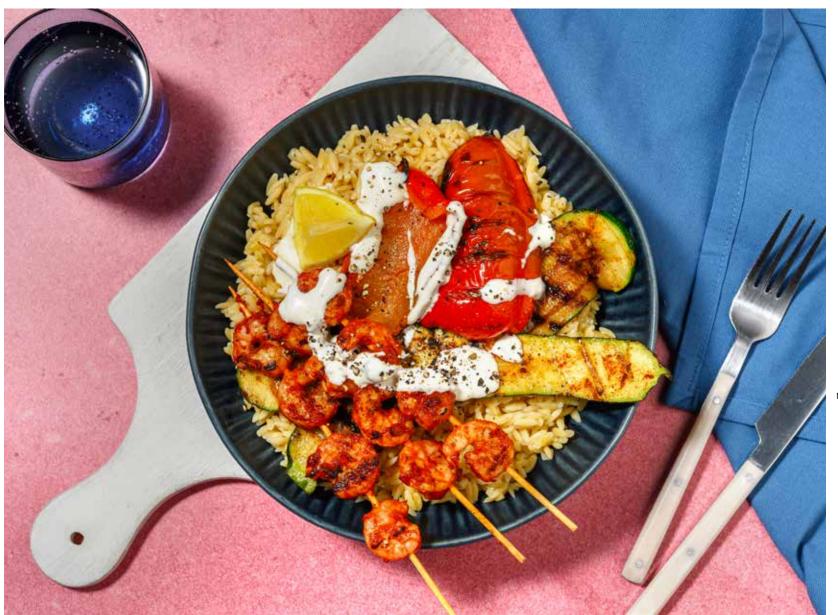


Grilled Shrimp Skewers

with Orzo, Zucchini and Peppers

Grill

35 Minutes









Sweet Bell Pepper





Zucchini







Lemon Garlic, cloves







Mayonnaise





Mediterranean Spice Blend

Wooden Skewers

Start here

- Before starting, add 6 cups of water and 1 tsp salt to a medium pot (use same for 4 ppl).
- · Cover and bring to a boil over high
- Wash and dry all produce.
- · Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Measurements 1 tbsp (2 tbsp) within steps

4 person

oil Ingredient

Bust out

Medium bowl, measuring spoons, strainer, zester, aluminum foil, medium pot, small bowl, measuring cups, paper towels

Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Orzo	170 g	340 g
Zucchini	200 g	400 g
Sweet Bell Pepper	160 g	320 g
Lemon	1	2
Garlic, cloves	1	2
Mayonnaise	2 tbsp	4 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Mediterranean Spice Blend	1 tbsp	2 tbsp
Wooden Skewers	6	12
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Cook orzo

- Add orzo to the boiling water. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Drain and return **orzo** to the same pot, off heat.
- Add 1 tbsp (2 tbsp) oil, then stir to coat. (TIP: We love to use olive oil in this recipe!) Cover and set aside.
- Meanwhile, soak **skewers** in **water** for at least 5 min.



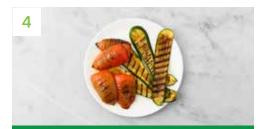
Prep and make lemon aioli

- Meanwhile, cut zucchini lengthwise into 1/4-inch thick slices.
- Core, then quarter **pepper**.
- Add zucchini, peppers and ½ tbsp (1 tbsp) oil to a plate. Season with 1 tsp (2 tsp) Mediterranean Spice Blend, salt and **pepper**. Toss to coat.
- Peel, then finely grate garlic.
- Zest, then juice half the lemon. Cut remaining lemon into wedges.
- Add mayo, half the lemon zest, 1/8 tsp (1/4 tsp) garlic and 1/2 tbsp (1 tbsp) water to a small bowl. Season with salt and pepper, then stir to combine.



Marinate and skewer shrimp

- Combine tomato sauce base, remaining garlic, remaining Mediterranean Spice Blend and ½ tbsp (1 tbsp) oil in a medium bowl.
- Drain, rinse and pat **shrimp** dry with paper towels. Season with salt and pepper, then add to the bowl with marinade. Toss to fully coat each shrimp.
- Drain skewers, then thread shrimp onto **skewers**. Place **assembled skewers** on a plate to bring to the grill.
- Discard any excess marinade.



Grill veggies

- Add peppers to the grill. Close lid and grill, flipping once, until tender, 3-5 min per side.
- Add zucchini to the grill. Close lid and grill, flipping once, until tender, 2-3 min per side.
- Transfer grilled veggies to the same plate to cool slightly.



Grill shrimp skewers

- Add shrimp skewers to other side of the grill. Close lid and grill for 1-3 min per side, until opaque.** (NOTE: Don't overcrowd your grill! Grill shrimp once veggies are done if there isn't enough space on the grill.)
- Transfer shrimp skewers to a clean plate. Cover with foil to keep warm.



Finish and serve

- Roughly chop zucchini and peppers.
- Add chopped veggies, lemon juice and remaining lemon zest to the pot with orzo. Season with salt and pepper, then stir to combine.
- Divide grilled veggie orzo between bowls.
- Remove **shrimp** from **skewers**, then arrange over bowls.
- Drizzle lemon aioli over top.
- Squeeze a lemon wedge over top, if desired.

Dinner Solved!