

One-Pot Lemon Garlic Shrimp Orzo

by Kendra Rich



This one-pot lemon garlic shrimp orzo is light, satisfying, and comforting, with vibrant lemon and garlic notes. It's on the table in 30 minutes. By TheDailyGourmet

4 servings · 330 cal/serving

20g protein · 48g carbs · 6g fat

Nutrition info may be estimated by AI and might not be accurate.

seafood

dinner

one-pot

pasta

Ingredients

- 2 teaspoon olive oil
- 5 clove garlic, minced
- 1/2 teaspoon Italian seasoning
- 1 1/3 cup orzo pasta
- 3 cup chicken bone broth
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 8 ounce tiger shrimp, peeled and deveined
- spinach
- lemon zest
- lemon juice
- 1 tablespoon grated parmesan cheese

Steps

1. Heat olive oil in a deep skillet over medium heat. Add garlic and Italian seasoning; sauté just until fragrant, 30 to 60 seconds.
2. Add orzo and stir to toast lightly, about 30 seconds. Pour in broth, add salt and pepper, and bring to a gentle boil.
3. Reduce heat to medium-low and simmer, stirring occasionally, until the orzo is nearly tender and most of the liquid is absorbed, 7 to 9 minutes.
4. Nestle shrimp into the orzo. Scatter spinach over the top. Add lemon zest and lemon juice. Cover and cook shrimp just until pink and opaque, turning once, 2 to 3 minutes per side.
5. Turn off heat. Stir in Parmesan cheese. Adjust seasoning to taste.