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## Shrimp & Orzo Salad

### Ingredients:

- 1 pound of Jumbo or Medium Wild Shrimp from The Fish Folks- peeled, deveined and tails removed
- 1 Tablespoon of olive oil + 2 teaspoons of garlic salt or your favorite seasonings for shrimp
- 1 pound of orzo pasta- cooked according to package directions
- 1 red or yellow bell pepper- chopped
- 2 cups of cherry tomatoes- cut in ½
- 2 cups of sugar snap peas- cut into bite size pieces
- 1 cup of marinated artichoke hearts- chopped
- ½ cup of crumbled feta cheese
- ½ - 1 cup of your favorite balsamic or Italian dressing, to taste
- salt and pepper, to taste

**Directions:** Cook orzo pasta according to directions and cool completely. Chop and add all of the remaining ingredients to the cooled orzo. Drizzle the salad dressing and stir to coat all of the orzo and vegetables. Coat the shrimp with olive oil and garlic salt, to taste. Grill the shrimp for about 2 minutes per side (slightly less for the medium shrimp) or until pink, and they just begin to form a “C” shape. Top the orzo salad with the shrimp and serve immediately or cool completely and serve as a cold shrimp salad. This is a perfect salad to prepare ahead of time for a dinner party.

**Servings:** 6-8