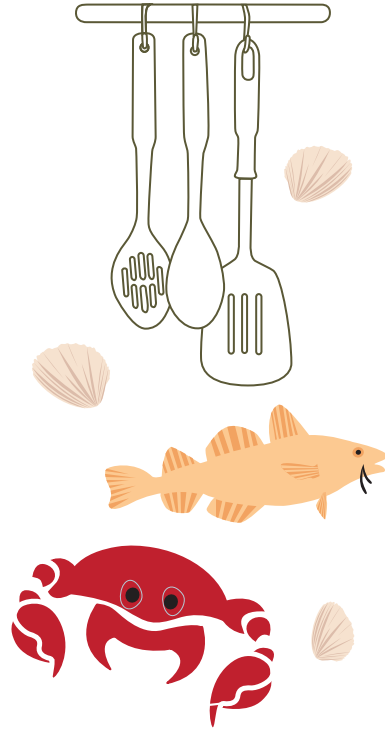


Pink Shrimp and Orzo Salad

Makes 4-6 servings

Ingredients:

- 1/4 cup fresh dill, chopped
- 1/4 cup vinegar
- 3 tablespoons Dijon mustard
- 1/2 cup olive oil
- Salt and pepper, to taste
- 1 ½ cups orzo, cooked
- 1 cucumber, quartered and sliced
- 1 pint cherry tomatoes, halved
- 3 tablespoons lemon juice
- 20-25 MSC-certified Pink Oregon shrimp, peeled and de-veined
- 1 cup crumbled feta cheese



Directions:

1. Mix dill, vinegar, and mustard in blender, slowly adding olive oil until emulsified.
2. Once well blended, season with salt and pepper.
3. In separate bowl, combine the cooked orzo, cucumber and tomato.
4. Add mustard-dill dressing to orzo mixture and stir to thoroughly coat in dressing.
5. Brush pink shrimp with olive oil, lemon, salt and pepper.
6. Heat sauté pan over medium-high heat and sauté shrimp for 1-3 minutes.
7. Fold feta and cooked shrimp to orzo mixture and garnish with extra dill.

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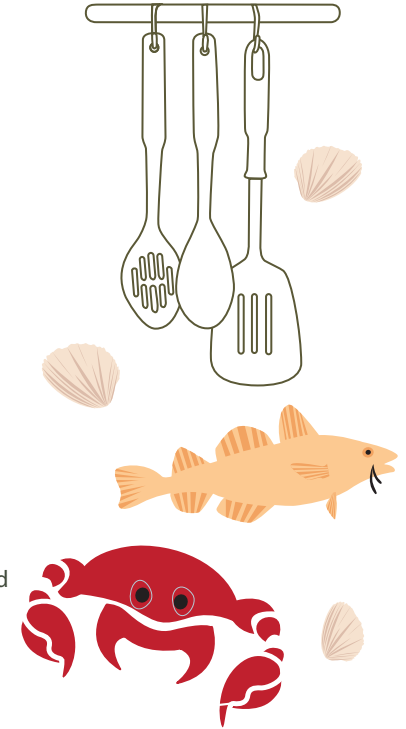


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