Lemon-Garlic Shrimp Orzo Skillet

★★★★½

Prep	Total	Servings
15 MIN	45 MIN	4



Ingredients

- 1 tablespoon vegetable oil
- 1 large zucchini, cut in half lengthwise and into 1/4-inch slices (about 2 cups)
- 1/4 teaspoon salt
- 4 cloves garlic, finely chopped (about 4 teaspoons)
- 3/4 cup uncooked orzo pasta (about 5 oz)
- 1 1/2 cups Progresso™ reduced sodium chicken broth (from 32-oz carton)
- 1 lb uncooked large shrimp (21 to 30 ct), peeled, deveined, tail shells removed
- 2 tablespoons butter
- 1/4 cup grated Parmesan cheese
- 1 teaspoon fresh lemon juice
- 1 teaspoon fresh thyme leaves, chopped
- 1 tablespoon finely chopped parsley

Steps

1. In 12-inch nonstick skillet, heat oil over medium-high heat. Add zucchini and salt; cook 4 to 6 minutes, stirring occasionally, until crisp-tender. Remove with slotted spoon; reserve.
2. Heat same skillet over medium heat; add garlic and pasta. Cook 2 to 3 minutes, stirring frequently, until garlic is fragrant and pasta is lightly toasted. Add broth; cover and simmer 10 to 11 minutes or until liquid is nearly absorbed.
3. Stir in shrimp, butter and zucchini; cover and cook 3 to 4 minutes or until shrimp are pink and pasta is tender.
4. Stir in cheese, lemon, and thyme; garnish with parsley.