



Lorn Larder

Orzo and Shrimp Salad with Asparagus



Ingredients:

12 extra-large shrimp
 1 clove garlic, minced
 30 ml extra-virgin olive oil
 1890 ml water
 225 g orzo pasta
 455 g fresh asparagus, trimmed and cut into 1 inch pieces
 30 ml extra-virgin olive oil
 2 green onions, chopped
 15 ml white balsamic vinegar
 15 ml fresh lemon juice
 10 g honey mustard
 5 g minced fresh basil
 salt and pepper to taste

Method

Peel shrimp, reserving the shells. In a skillet over medium heat, cook the garlic and shrimp in two tablespoons of olive oil, stirring frequently to keep the garlic from browning. When shrimp are cooked through, remove from heat, cool and cut into 1/2-inch pieces.

Bring water to a boil in a Dutch oven over high heat. Add shrimp shells, boil for five minutes, then strain out shells and discard. Stir in the orzo and cook for five minutes. Stir in the asparagus pieces and continue cooking until the pasta is al dente, about four minutes. Drain into a mesh sieve, and rinse in cold water.

Toss pasta and asparagus with two tablespoons of olive oil, shrimp, and green onions until evenly coated. In a separate bowl, whisk the vinegar, lemon juice, mustard, and basil until incorporated.

Pour over pasta mixture and toss well; season to taste with salt and pepper. Chill for two hours.

