



POPCORN SHRIMP AND CHEESY SPINACH ORZO

This healthy meal is good for any lunch, dinner or mid day snack

Yield: 4 Servings

INGREDIENTS

	Kosher salt and ground black pepper, to taste
4 C	Fresh baby spinach, washed and stems removed
2 tbsp.	fresh dill (chopped)
1/4 C	Grated Parmesan Cheese
8 oz	Feta cheese, crumbled
1/4 C	Olive oil
1 C	Heavy Cream
1 lb	Orzo pasta
2 C	Chicken Stock
1 pk.	20oz SeaPak Popcorn Shrimp

DIRECTIONS

- 1 Preheat oven to 450°F.
- 2 Bake Popcorn Shrimp according to package directions.
- 3 Meanwhile, in a large pot over medium-high heat, add the chicken stock and enough water to come fill the pot just over half full. Sprinkle with salt and bring to a boil. Stir in orzo and boil until just tender but firm to the bite, stirring occasionally (approximately 8 minutes).
- 4 Drain well and return to pot. Reduce heat to low and stir in the cream, oil, cheeses and dill. Season with salt and pepper. Gently fold in the spinach and cook just until spinach has wilted and cheese is well incorporated (approximately 5 minutes).
- 5 To serve, spoon cheesy spinach orzo mixture into a large serving bowl or 4 individual bowls and top with hot popcorn shrimp.

