

GREEK ORZO & GRILLED SHRIMP SALAD WITH MUSTARD-DILL VINAIGRETTE

By: Simply Creative Chef Rob Scott

$\frac{3}{4}$ pound orzo, cooked al dente
1 large cucumber, seeded, quartered lengthwise and sliced
3 green onions, thinly sliced
1 pint grape tomatoes, halved
 $\frac{1}{4}$ cup chopped fresh dill, plus extra for garnish
 $\frac{1}{4}$ cup white wine vinegar
3 tablespoons Dijon mustard
 $\frac{1}{2}$ cup olive oil, plus additional for brushing shrimp
Salt and freshly ground pepper
 $\frac{3}{4}$ pound feta cheese, crumbled
16 medium shrimp, peeled and de-veined

- Combine orzo, cucumber, onions and tomatoes in a large bowl
- Place dill, vinegar, and mustard in a blender & blend until smooth
- With motor running, slowly add olive oil & blend until emulsified
- Season with salt and pepper to taste
- Pour the vinaigrette over the orzo mixture and stir well
- Gently fold in the feta cheese
- Heat grill to high
- Brush shrimp with oil and season with salt and pepper
- Grill for approximately 2 minutes per side or until just cooked
- Divide orzo salad among plates and top with 4 shrimp
- Garnish with additional dill

Serves 4