



Barbecued Spiced Shrimp with Orzo and Tomato Salad

339
CALORIES

11g
FAT

1
SERVINGS

INGREDIENTS

1/2 cup	Zone PastaRx Orzo	1/4 tsp	Ground Coriander
3 Tbsp	Packed Basil Leaves (plus extra leaves for garnish)		Cayenne Pepper (to taste)
1 Tbsp	Dr. Sears' Zone Extra Virgin Olive Oil	3 oz	Jumbo Shrimp (shelled and deveined)
2 Tbsp	Lime Juice		Pam Olive Oil Cooking Spray
	Salt and Pepper (to taste)	2 Tbsp	Lime Juice
1 tsp	Smoked Paprika	8 leaves	Lettuce (torn)
1/2 tsp	Ancho Chile Powder	1/2	Small Red Onion (halved and thinly sliced)
1 tsp	Agave Nectar	2	Tomatoes (sliced 1/4 inch thick)
1/4 tsp	Ground Cumin		

Barbecued Spiced Shrimp with Orzo and Tomato Salad: Instructions

1. Prepare Zone PastaRx Orzo according to package directions. Drain and rinse in cold water to stop cooking; drain again.
2. Meanwhile, in a blender, puree the basil leaves with the olive oil until smooth. Mix in the 2 tablespoons lime juice, salt and black pepper. Set aside.
3. Light a grill or preheat a grill pan.
4. In a small bowl, mix the paprika with the chili powder, agave nectar, cumin, coriander and cayenne pepper.
5. Spray the shrimp with Pam cooking spray and season all over with the spice mixture. Set aside.
6. Prepare Zone PastaRx Orzo according to package directions. Drain and rinse in cold water to stop cooking; drain again.
7. Drizzle orzo with 2 tablespoons of lime juice.
(If flakes easily with fork, it's done.)
8. Grill the shrimp over moderately high heat, turning once, until they are lightly charred and cooked through, about 4 minutes.
9. Arrange the lettuce, on the plate first tomato and onion slices next, then orzo, and drizzle with the basil oil.
10. Top with the shrimp, garnish with the remaining basil leaves and serve.