

LEMON PEPPER SHRIMP SCAMPI

(from *Cooking Light*)

1 cup uncooked orzo (use rice for gluten-free)
2 Tablespoons chopped fresh parsley
1/2 teaspoon salt, divided
7 teaspoons unsalted butter, divided
1 1/2 pounds peeled and deveined jumbo shrimp (I actually used medium shrimp)
2 teaspoons minced garlic
2 Tablespoons fresh lemon juice
1/4 teaspoon black pepper

Cook orzo according to package directions, omitting salt and fat. Drain. Place orzo in a bowl. Stir in parsley and 1/4 teaspoon salt; cover and keep warm.

While orzo cooks, melt 1 Tablespoon butter in a large skillet or wok over medium-high heat. Sprinkle shrimp with remaining 1/4 teaspoon salt. Add half of shrimp to pan; saute 2 minutes or until almost done. Transfer shrimp to a plate. Melt 1 teaspoon butter in pan. Add remaining shrimp to pan; saute 2 minutes or until almost done. Transfer to plate.

Melt remaining 1 Tablespoon butter in pan. Add garlic and cook 30 seconds, stirring constantly. Stir in shrimp, juice, and pepper; cook 1 minute or until shrimp are done.