



## Parmesan orzo with shrimp & roasted cherry tomatoes

### Ingredients

500g medium shrimp (peeled)

200g orzo pasta

**100g Confit Onion (Art. 55190)**

**10g Garlic Paste (Art. 55014)**

120ml white wine

**250g Velluto Napoli Tomato Sauce (Art. 55228)**

100ml olive oil

2g crushed red pepper flakes (optional)

Salt, pepper

**15g Vegetables Premium Bouillon (Art. 43952)**

100g feta cheese

Fresh parsley

### Cooking instructions

1. In a deep pot, heat the olive oil and add the Confit Onion. Let it heat for 2-3 minutes.
2. Add the Garlic Paste and stir for 1 minute.
- 3.



4. Add the shrimp and sauté for 1–2 minutes per side. Deglaze with white wine and remove shrimp from the pot.
5. In the same pot, lightly toast the orzo. Gradually add hot vegetable stock while stirring continuously (as with risotto) for 12–15 minutes, until tender.
6. Add the Velluto Napoli Tomato Sauce, red pepper flakes (if using), salt, and pepper. Simmer for 5 minutes.
7. Return shrimp to the pot and gently stir to combine.
8. Serve hot, topped with crumbled feta, fresh herbs, and a drizzle of olive oil.