

Spinach Orzo Salad with Jumbo Shrimp

Prep Time 20 min
Serves 6-7

Ingredients

- $\frac{3}{4}$ lb. Orzo (cooked al dente)
- 1 large Cucumber
- 3 Green Onions (sliced thin)
- 1 pint Grape Tomatoes (halved)
- $\frac{1}{4}$ cup chopped Tai Basil
- $\frac{3}{4}$ lb. feta cheese (crumbled)
- 12 cooked Jumbo Shrimp (peeled and de-veined)
- 1 $\frac{1}{2}$ cup fresh Baby Spinach (chopped)
- $\frac{1}{4}$ cup Champagne Vinegar
- 3 tbsp. Dijon Mustard
- 3 tbsp. Honey
- 3 tbsp. fresh Lime Juice
- 1 tsp. fresh Garlic (diced)
- $\frac{1}{2}$ cup Olive Oil
- Salt and Pepper to taste

Directions

- Combine cooked orzo, cucumber, green onions, shrimp, and tomatoes in a large bowl
- Place basil, vinegar, honey, garlic, and Dijon mustard in a blender and blend until smooth
- Slowly add olive oil into the blender while motor is still running
- Blend until emulsified (this is now a vinaigrette)
- Season with salt and pepper to taste
- Pour the vinaigrette over the orzo mixture from first step and stir well to combine
- Gently fold in feta crumbles