



Orzo and Sautéed Shrimp with Amethyst Basil, Tomato and White Wine (serves 4)

8 oz	Orzo (rice shaped pasta)
6 tbsp	olive oil
1 cup	feta cheese, crumbled
¼ cup	freshly grated parmesan cheese
2 sprigs	Fresh <i>Hollie's Homegrown</i> Amethyst Basil, chopped
1 lb	shrimp - uncooked medium, peeled deveined
2	garlic cloves, chopped
15 oz	canned dice tomatoes with juice
½ cup	dry white wine
2 tsp	Fresh <i>Hollie's Homegrown</i> Oregano, chopped
½ tsp	crushed red pepper (dried)

Preheat oven to 400° F

Cook Orzo according to package, drain well and return to same pot

To the cooked Orzo, Add 2 tablespoons olive oil, 1/4 cup feta cheese, Parmesan cheese, and chopped basil; stir to blend (set aside)

Heat 6 tablespoons oil in large skillet over medium-high heat

Add shrimp and sauté until slightly pink, about 2 minutes (shrimp will not be cooked through)

Add tomatoes with juice; cook 1 minute

Add garlic, then wine, oregano, and crushed red pepper

Simmer uncovered stirring, about 2 minutes

Season sauce to taste with salt and pepper

Place warm Orzo on a platter and pour shrimp and tomato sauce over top

Sprinkle with remaining 3/4 cup feta cheese and serve

Wine Paring Suggestions:

A dry California Chardonnay or a fruit forward Zinfandel.