

Orzotto with Zucchini, Lemon, and Shrimp

30—40 Min

Ingredients 4 Portions

= Kotányi Produkte

2	Zucchini
230 g	Shrimp, peeled and deveined
2 tsp	Grill Vegetables Seasoning Mix
2 tbsp	Olive oil
300 g	Orzo
60 ml	White wine
1	Lemon
0.25 tsp	Kotányi Saffron
	Salt and pepper, to taste
80 ml	Coconut milk
30 g	Parmesan, plus extra for serving

Preparation

1. Wash and dice the zucchinis, and season the shrimp with Grill Vegetables seasoning. Soak the saffron in 50 ml water and set aside.
2. Heat a deep pan, add 1 tbsp oil, and cook the shrimp for about 1 minute per side. Remove and keep warm. In the same pan, add the remaining oil and cook the zucchinis over high heat for about 4 minutes, stirring occasionally.
3. Remove the zucchinis, then add the orzo to the pan. Stir and pour in the wine. Reduce the heat and cook for 1 minute. Gradually add hot water (about 80 ml at a time), stirring continuously until the orzo is al dente, about 12 minutes.
4. Return the zucchinis and shrimp to the pan, add coconut milk, and stir. Remove from heat, then add the saffron water and Parmesan. Stir once more and serve with extra Parmesan.