

# Orzo with Grilled Shrimp, Summer Vegetables, and Pesto Vinaigrette

*This recipe is a real crowd pleaser – written by Sarah Foster, owner of Foster’s Market in North Carolina, and appearing in June 2008 Bon Appetite magazine. Feel free to serve cold or at room temperature.*

## **Ingredients:**

8 ounces orzo (about 1 1/3 cups)  
6 ½ tbs. olive oil, divided  
4 tbs. red wine vinegar, divided  
2 medium zucchini or summer squash, cut lengthwise into ¼ inch slices  
1 red or yellow bell pepper, quartered  
3 tbs. purchased pesto  
2 tbs. fresh lime juice  
1 pound uncooked large shrimp, peeled & deveined  
2 heirloom tomatoes, cored, cut into ½ inch cubes  
½ cup thinly sliced fresh basil leaves plus sprigs for garnish  
1 8 oz. ball mozzarella cheese, cut into ½ inch cubes

## **Directions:**

Cook orzo in large pot of boiling salted water until tender but still firm to bite, stirring occasionally. Drain. Rinse with cold water; drain well. Transfer to large bowl and toss with one tablespoon oil.

Prepare barbecue (medium high heat). Whisk 2 tablespoons oil and 2 tablespoons oil and 2 tablespoons vinegar in small bowl. Brush zucchini and bell pepper with oil mixture, then sprinkle with salt and pepper. Whisk pesto, lime juice, remaining 3 ½ tablespoons oil, and remaining 2 tablespoons vinegar in small bowl for pesto vinaigrette; toss to coat.

Grill zucchini and bell pepper until crisp-tender, about 3 minutes per side for zucchini and 4 minutes per side for bell pepper. Transfer to work surface. Sprinkle shrimp with salt and pepper; grill until charred and cooked through, 2 to 3 minutes per side. Place shrimp in bowl with orzo. Chop zucchini and bell pepper; add to bowl with orzo. Add remaining vinaigrette, tomatoes, sliced basil, and mozzarella; toss to combine. Season to taste with salt and pepper.

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