**SHRIMP, ORZO & BROCCOLI**

2 ½ cups Chicken Broth

1 14oz can chopped tomatoes drained

12 oz fresh Broccoli cut into florets

1 cup cooked Orzo

12 medium size Shrimp

1 tea Salt

¼ tea pepper

2 oz Feta Cheese – crumbled (1/2 cup - we like Feta and use more)

1/3 cup loosely packed fresh Basil – chopped or 2 tea dried Basil leaves

1. Bring broth, tomatoes and broccoli to a boil in a skillet over high heat. Add Orzo, reduce heat, cover and simmer for 7-8 minutes stirring occasionally.
2. Add Shrimp, salt and pepper. Return to a simmer, cover and cook 3 – 4 minutes until Shrimp turn pink and Broccoli and Orzo are tender.
3. Remove from heat. Stir in Feta and Basil.

Makes 4 servings – 359 cal.

May 5, 2020