GREEK ORZO & GRILLED SHRIMP SALAD WITH MUSTARD-DILL VINAIGRETTE

By: Simply Creative Chef Rob Scott

¾ pound orzo, cooked al dente

1 large cucumber, seeded, quartered lengthwise and sliced

3 green onions, thinly sliced

1 pint grape tomatoes, halved

¼ cup chopped fresh dill, plus extra for garnish

¼ cup white wine vinegar

3 tablespoons Dijon mustard

½ cup olive oil, plus additional for brushing shrimp

Salt and freshly ground pepper

¾ pound feta cheese, crumbled

16 medium shrimp, peeled and de-veined

* Combine orzo, cucumber, onions and tomatoes in a large bowl
* Place dill, vinegar, and mustard in a blender & blend until smooth
* With motor running, slowly add olive oil & blend until emulsified
* Season with salt and pepper to taste
* Pour the vinaigrette over the orzo mixture and stir well
* Gently fold in the feta cheese
* Heat grill to high
* Brush shrimp with oil and season with salt and pepper
* Grill for approximately 2 minutes per side or until just cooked
* Divide orzo salad among plates and top with 4 shrimp
* Garnish with additional dill

Serves 4