

# CRY OUT RECIPES

## Cry Out Chili Sauce Lemon Pepper Shrimp Scampi

*(Serves 4; ½ cup Orzo mixture and approximately 7-8 shrimp)*

- 1      tablespoon Cry Out Chili Sauce
- 1½     pounds peeled and deveined jumbo shrimp
- 1      cup uncooked Orzo
- 2      tablespoons chopped fresh parsley
- 1      cup frozen peas
- ½      teaspoon salt
- 5      tablespoons butter, divided (4:1)
- 2      teaspoons minced fresh garlic
- 2      tablespoons fresh lemon juice

### **Instructions**

1. Cook Orzo according to package directions, approximately 8-9 minutes.
2. Warm frozen peas through in microwave or sauce pan; set aside.
3. While Orzo cooks, melt 4 tablespoons butter in a large nonstick skillet over medium heat. Add shrimp to pan along with Cry Out Chili Sauce; sauté 2 minutes or until shrimp are almost done.
4. Add cooked Orzo, peas, parsley, garlic, lemon juice, and salt to pan and cook for an additional 2 minutes.
5. Plate and serve immediately.

Oso Pepper Company, LLC

PO Box 238, New Almaden, CA 95042

T. 844-808-0915 E. [info@osopeppercompany.com](mailto:info@osopeppercompany.com)