

Paella-style Pasta Salad in Lettuce Cups

Ingredients

4 tablespoons extra virgin olive oil, divided
1 1/4 cups orzo pasta
4 garlic cloves, minced
1/8 teaspoon saffron threads
2 3/4 cups low sodium chicken broth
1/2 cup frozen peas
8 ounces peeled shrimp, cut into 1/2 inch pieces
1 teaspoon smoked paprika
1 small red bell pepper
1 cup halved cherry tomatoes
2 ounces diced chorizo
1/3 cup thinly sliced scallions
2 tablespoons parsley
2 tablespoons dry sherry
6-8 inner leaves of boston/bibb lettuce

Directions

Heat one tablespoon of olive oil in a medium saucepan over medium heat. Add the orzo and stir until golden brown, about 3 minutes. Add the garlic and the saffron and stir until fragrant, about 30 seconds. Pour in the chicken broth and bring to a boil. Reduce the heat to low and simmer until the orzo is tender and the broth is completely absorbed, about 12-14 minutes. Transfer the orzo to a large bowl and stir in the peas and a tablespoon of olive oil. Cool to room temperature.

Meanwhile, heat another tablespoon of the olive oil in the skillet. Add the shrimp pieces and sprinkle with the paprika and a little kosher salt. Stir-fry the shrimp until opaque, about 2 minutes. Remove from the heat and let cool slightly and add to the orzo (no need to mix in yet). Repeat the stir-fry process with the chorizo. Stir the shrimp and chorizo and the juices/oil from the pan into the orzo mix, breaking up any clumps that may have formed. Stir in the red pepper, tomatoes, green onions and parsley. Drizzle 2 tablespoons sherry vinegar and remaining tablespoon of olive oil. Season the salad with salt and pepper to taste.

To serve, place inner leaves of the Boston lettuce as "cups" on a plate and fill with appropriate level of salad. Can be eaten out of hand or with utensils.