

## Orzo with shrimps and asparagus

(for 4 person)

Een recept van mijn vriendin Hanneke de Jonge, Culine.nl



**Ingredients:** 400 gr orzo pasta, 300 gr cooked prawns, 750 gr asparagus

**Ingredients for dressing:** 50 ml olive oil, 1/2 lemon zest and -juice, 5 branches dill, 1 tbsp. Dijon mustard, salt and pepper

### **Preparation:**

- Cook the orzo in a pan with plenty of water for 7 minutes.
- Peel the asparagus, cut into pieces and add him to the orzo when the water boils.
- Add the prawns in the last minute.
- After cooking, drain the remaining water and let leak out.

In the meantime, prepare the dressing:

- Add the oil, lemon zest and -juice, chopped dill, mustard, salt and pepper into the pan and mix together.
- Keep some dill for the garnish.
  
- Add the orzo with the asparagus and prawns and mix it with the dressing.
- Garnish with the dill.

This meal can be eaten hot or cold.

Enjoy your meal!

You will find other tasty recipes in my books:

[Pipke und Popke: Erlebnisse kleiner Weltbürger: Amazon.de: Romana Oosterbeek-Airoldi: Bücher](#)

[Pipke & Popke: verhaaltjes voor kleine wereldburgers: Oosterbeek-Airoldi, Romana, Werkman, Elise, Gorter, Aukje: Amazon.nl](#)

[Pippa and Paul: stories for the little world citizens: Oosterbeek-Airoldi, Romana: Amazon.nl](#)

Soon also available in Italian 'Pippa e Paolo'

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