



PREP TIME : 15 MIN

COOK TIME : 10 MIN

SERVES : 4

Ingredients :

- **1 lb (500 g) jumbo or large shrimp (about 16), peeled and deveined**
- **2/3 cup (150 mL) VH[®] Sweet Thai Chili Sauce**
- **PAM[®] Grilling Spray**
- **1-1/2 cups (375 mL) orzo shaped pasta**
- **2 cups (500 mL) chopped tomatoes**
- **2/3 cup (150 mL) crumbled Feta cheese**
- **1/2 tsp (2 mL) freshly ground pepper**
- **1/4 cup (60 mL) chopped fresh parsley**

Directions :

- 1. Place shrimp in large shallow dish. Pour 1/2 cup (125 mL) of VH[®] Sweet Thai Chili Sauce over shrimp, turning so that all shrimp are well coated. Cover and marinate at room temperature for 30 minutes.**
- 2. Reserving sauce from dish, thread shrimp onto 4 skewers.**
- 3. Spray grill with PAM[®] Grilling Spray; heat to medium-high heat. Grill skewers, basting with reserved sauce during first 5 minutes only, until shrimp are opaque, approximately 10 minutes.**
- 4. Meanwhile, in large pot of lightly salted boiling water, cook pasta for 10 minutes. Reserving 1/2 cup (125 mL) of cooking water, drain pasta. Transfer to heated bowl. Immediately stir in tomatoes, feta cheese, remaining VH[®] Sweet Thai Chili Sauce and 2 tbsp (25 mL) of parsley. Stir in reserved cooking water to moisten if necessary.**



Thai Fusion Shrimp & Orzo Salad

5. Remove shrimp from skewers. Arrange on top of orzo. Sprinkle with remaining chopped fresh parsley.