

## SHRIMP WITH FENNEL, GARLIC AND ORANGE

1 LB OF WHOLE, MEDIUM SHRIMP  
(ABOUT 24 SHRIMP OR 6 PER PERSON)  
1 LARGE FENNEL BULB  
4 CLOVES OF GARLIC  
1 NAVEL ORANGE  
CHILI FLAKES  
1 1/2 CUPS ORZO PASTA  
FRESH FLAT LEAF PARSLEY

CLEAN THE SHRIMP, SLICING LENGTHWISE IN HALF. ARRANGE ON SEVERAL LAYERS OF PAPER TOWELS.

CUT THE FENNEL BULB IN HALF LENGTHWISE. REMOVE THE HARD CORE WITH A PARING KNIFE. USING A MANDOLIN, SHARP CLEAVER OR KITCHEN KNIFE, SLICE THE FENNEL INTO THIN PIECES.

TRIM AND PEEL THE GARLIC. SLICE THINLY.

PEEL THE SKIN FROM THE ORANGE AND SLICE INTO THIN STRIPS.

BRING A LARGE SAUCEPAN OF WATER TO A BOIL. SALT GENEROUSLY. DUMP IN THE ORZO AND STIR FOR A FEW SECONDS TILL THE WATER RETURNS TO THE BOIL.

HEAT A LARGE FRYING PAN ON TOP OF THE STOVE.

UNWRAP THE SHRIMP AND PUT IN A BOWL.

POUR 3 TBSPS OF OLIVE OIL IN THE PAN. WHEN THE OIL IS SMOKING, ADD THE SHRIMP. SALT AND PEPPER. ADD A DASH OF CHILI FLAKES.

AFTER A MINUTE OR TWO, THE SHRIMP WILL CURL UP AND TURN PINK. ADD THE GARLIC, FENNEL AND ORANGE. TURN DOWN THE HEAT TO MEDIUM. TURN THE SHRIMP AND FENNEL A FEW TIMES SO THE FENNEL COOKS SLIGHTLY.

DRAIN THE ORZO. PUT 3 TBSPS OF BUTTER IN THE EMPTY SAUCEPAN. RETURN THE DRAINED ORZO TO THE PAN AND STIR WITH SALT, PEPPER AND CHOPPED CHIVES.

ARRANGE ORZO ON A SERVING PLATTER AND SPOON THE SHRIMP AND FENNEL ON TOP. GARNISH WITH WHOLE PARSLEY LEAVES.

SERVES 4