Shrimp with Ginger Orzo Salad

Ingredients

- 1 cup red bell pepper, finely chopped
- 1 cup green onions, finely chopped
- 1 cup sugar snap peas, finely chopped
- 2 tablespoons cilantro, finely chopped
- 2 lbs shrimp, thawed, peeled, deveined
- ¼ teaspoon kosher salt
- ⅛ teaspoon pepper
- 3 ½ cups water
- 2 cup orzo pasta
- ¾ cup Asian ginger vinaigrette (small jar)
- 1 tablespoon toasted sesame seeds (optional)

Instructions

1. Preheat large nonstick sauté pan on medium-high 2–3 minutes. Season shrimp with salt and pepper. Cook. Remove from pan; cover to keep warm. Place water in same pan; bring to a boil.
2. Stir in pasta and reduce heat to medium; cook and stir 8–10 minutes or until tender and water has been absorbed.
3. Stir in bell pepper, onions, peas, cilantro, vinaigrette, and scallops; reduce heat to low and cook 1–2 minutes or just until scallops are opaque, and vegetables are crisp-tender. Remove from heat; top with sesame seeds (if desired) and serve.