



Shrimp with Couscous and Peas

Recipe By DEBORAH ADAMS

SERVES: 4

INGREDIENTS:

- 1 cup pearl couscous
- 1 cup frozen peas, *room temperature*
- 1 lb. frozen shrimp, *cleaned, deveined, and thawed*
- ¼ cup fresh basil, *chopped*
- 2 tsp. lemon zest
- 2 tbsp. fresh lemon juice
- 3 tbsp. olive oil
- 1 tsp. salt
- 1 tsp. pepper
- 1 tbsp. finely ground Herbes de Provence (or any combo of Mediterranean herbs)

DIRECTIONS:

- 1. Cook couscous according to package directions.
- 2. Fold in peas, basil, lemon zest, 1 tbsp. olive oil, salt and pepper.
- 3. In a bowl, combine shrimp with 1 tbsp. olive oil and Herbes de Provence.
- 4. In a skillet over medium heat, add 1 tbsp. olive oil. Add shrimp mixture and cook 2-3 minutes.
- 5. Remove from heat; add lemon juice and chopped basil.
- 6. Toss with couscous and serve.

This is great served with a French baguette for lunch or a light dinner.

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