



## Red Pepper and Shrimp Sauté

with Couscous and Herb Vinaigrette



20-30min



2 Servings

Tender red bell pepper strips, juicy shrimp, and fluffy couscous are the ideal line-up for a speedy meal. Here couscous gets dressed up with a punchy shallot and parsley vinaigrette that adds a little acidity, a little heat, and a ton of flavor to the finished dish. Cook, relax, and enjoy!



### What we send

- regular couscous <sup>1</sup>
- medium shrimp <sup>2</sup>
- fresh parsley
- shallot
- lemon
- red bell pepper
- crushed red pepper

### What you need

- coarse salt
- freshly ground pepper
- olive oil
- sugar

### Tools

- skillet
- saucepan

### Allergens

Wheat (1), Shellfish (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 678kcal, Fat 42g, Carbs 47g, Proteins 26g



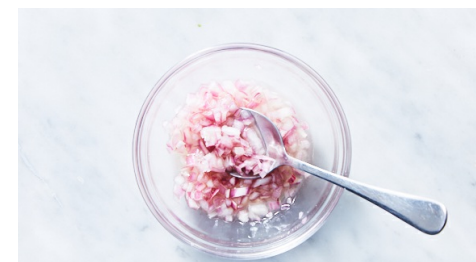
#### 1. Cook couscous

Bring **½ cup water** and **½ teaspoon salt**, to a boil in a small saucepan. Add **couscous**, stir, cover, and remove from heat. Let stand 5 minutes. Uncover and fluff with a fork. Cover and set aside until ready to serve.



#### 2. Prep ingredients

Halve **shrimp** lengthwise. Transfer to a medium bowl. Pick **parsley leaves** and finely chop. Trim ends from **shallot**, then halve and peel; finely chop **1 half** and thinly slice the **other half** lengthwise. Juice the **lemon**. Stem, seed, and thinly slice **pepper**.



#### 3. Marinate shallots

In a small bowl, combine **chopped shallots** with **2 tablespoons lemon juice** and **½ teaspoon each salt and sugar**. Let stand for 10 minutes.



#### 4. Cook shrimp and peppers

Meanwhile, in a large skillet, heat **1 tablespoon oil** over medium-high until shimmering. Add **sliced shallots, peppers**, and **a pinch each salt and pepper**. Cook until shallots are translucent and peppers soft, 4-5 minutes. Add **shrimp** with **1 tablespoon oil**. Cook until shrimp is opaque, 1-2 minutes. Remove skillet from heat, season to taste with **salt and pepper**.



#### 5. Finish couscous

Stir **parsley** into the **lemon-shallot mixture**. Add **2 tablespoons olive oil** and stir to combine. Add **a pinch crushed red pepper** (or more or less depending on heat preference). Season with **salt and pepper**. Stir **half the vinaigrette** into the **couscous**.



#### 6. Serve

Divide the **couscous** between plates and top with **red pepper and shrimp sauté**. Spoon the **remaining vinaigrette** over the top. Enjoy!