



Roasted Za'atar Shrimp

with Minty Tabbouleh & Radishes



20-30min



2 Servings

We channeled the herby flavors of tabbouleh by tossing fluffy couscous with scallions, mint, parsley, and a lemony dressing. Meanwhile, shrimp seasoned with za'atar—a Middle Eastern spice blend that highlights earthy thyme, tangy sumac, and crunchy sesame seeds—roasts in the oven until juicy and tender.

What we send

- 3 oz couscous ³
- 2 scallions
- ¼ oz fresh parsley
- ¼ oz fresh mint
- 1 bag radishes
- 10 oz pkg shrimp ²
- ¼ oz za'atar spice blend ¹
- 1 lemon

What you need

- kosher salt & ground pepper
- olive oil

Tools

- small saucepan
- rimmed baking sheet

Allergens

Sesame (1), Shellfish (2), Wheat (3).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 590kcal, Fat 21g, Carbs 54g,
Protein 41g



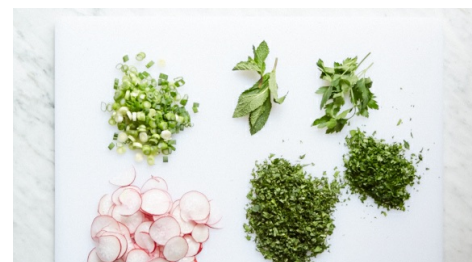
1. Cook couscous

Preheat oven to 400°F with a rack in the XX. In a small saucepan, combine **½ cup water** and **¼ teaspoon salt**. Cover and bring to a boil over high heat. Stir in **couscous**, then remove saucepan from heat. Cover and set aside until step 5.



4. Make dressing

Squeeze the **juice of ½ lemon** into a large bowl. Whisk in **¼ cup oil** and season with **salt** and **pepper**.



2. Prep ingredients

Meanwhile, trim and thinly slice **scallions**. Pick **parsley** and **mint leaves** from stems. Reserve a few leaves of each herb for garnish and finely chop the rest; discard stems. Thinly slice **radishes**.



5. Finish tabbouleh

Transfer cooked **couscous** to bowl with **dressing** and add **scallions**, **chopped mint**, **chopped parsley**, and **radishes**; toss to combine. Season to taste with **salt** and **pepper**.



3. Roast shrimp

Rinse **shrimp** and pat very dry. Toss **shrimp** with **za'atar** and **2 tablespoons oil** on a rimmed baking sheet. Season with **salt** and **pepper**. Roast shrimp until opaque and just cooked through, 6-8 minutes.



6. Serve

Cut **remainder of lemon** into wedges. Serve **tabbouleh** topped with **shrimp** and **reserved herbs** with **lemon wedges** alongside for squeezing overtop. Enjoy!