MARLEY SPOON

Fast! Harissa Shrimp Skillet

with Couscous

under 20min 2 Servings

This Middle Eastern-inspired skillet combines tender couscous, roasted red peppers, plump shrimp, sweet peas, and baby spinach for a restaurant-quality meal in less than 20 minutes. Better still, we cut the prep! Minimal knife and cutting board action required!

What we send

- 10 oz pkg shrimp [1]
- ¼ oz harissa spice blend
- 2½ oz peas
- 2 (2 oz) roasted red pepper pesto [2]
- 3 oz couscous [3]
- 5 oz baby spinach
- ¼ oz fresh parsley
- 1 lemon

What you need

- kosher salt & ground pepper
- olive oil
- apple cider vinegar (or white wine vinegar)

Tools

- medium skillet

Allergens

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

Nutrition per serving

Calories 490kcal, Fat 21g, Carbs 43g, Protein 34g

1. Season shrimp

Rinse **shrimp** under cool water, then pat very dry. Season all over with **1½–2½ teaspoons harissa spice blend** (depending on heat preference) and **a pinch each of salt and pepper**.

2. Sauté shrimp

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **seasoned shrimp** and cook, stirring, until fragrant and shrimp begin to turn opaque, 1–2 minutes.

3. Add peas & pesto

Stir in **peas**, **⅔ cup water**, **3 tablespoons roasted red pepper pesto**, and **a pinch each of salt and pepper**. Bring to a boil over high heat.

4. Cook couscous & spinach

Stir **couscous** into skillet, then top with **spinach**. Cover and remove from heat. Let stand for 5 minutes to steam couscous. Uncover skillet, then spoon **¾ teaspoon vinegar** over top. Stir **spinach** into **warm couscous** until wilted. Season to taste with **salt** and **pepper**.

5. Prep parsley & lemon

Coarsely cut **parsley leaves and stems** with kitchen shears. (It's okay to use a knife too!) Cut **lemon** into wedges.

6. Finish & serve

Serve **harissa shrimp skillet** with **some of the remaining pesto** drizzled over top. Sprinkle with **parsley** and **a squeeze of lemon**. Serve with **any remaining lemon wedges** on the side. Enjoy!