

MARLEY SPOON



Roasted Shrimp

with Minty Tabbouleh



20-30min



2 Servings

We channeled the herby flavors of tabbouleh by tossing fluffy couscous with mint and parsley and a lemony dressing. Meanwhile, shrimp seasoned with salt and pepper roasts in the oven until juicy and tender. Cook, relax, and enjoy!

What we send

- 3 oz couscous³
- 1 lemon
- 2 scallions
- ¼ oz fresh parsley
- ¼ oz fresh mint
- 1 bag radishes
- 10 oz pkg shrimp²
- ¼ oz za'atar spice blend¹

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- rimmed baking sheet
- small saucepan

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 millet

Preheat oven to 400°F. 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 from heat. Cover and set aside until ready to serve.



4. Make dressing

Squeeze half the juice of a 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. Thinly slice radishes.



5. Finish tabbouleh

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



3. Roast shrimp

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



6. Serve

Cut remaining lemon into wedges. Serve tabbouleh topped with shrimp and reserved herbs with lemon wedges alongside. Enjoy!