

# MARLEY SPOON



## 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 <sup>3</sup>
- 2 scallions
- ¼ oz fresh parsley
- ¼ oz fresh mint
- 1 bag radishes
- 10 oz pkg shrimp <sup>2</sup>
- ¼ oz za'atar spice blend <sup>1</sup>
- 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.



### 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**.



### 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.



### 4. Make dressing

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



### 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**.



### 6. Serve

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