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## Harissa Shrimp Skillet with Couscous:

Cook a fresh meal with almost no chopping!



under 20min



2 Servings

## What we send

- 10 oz pkg shrimp <sup>1</sup>
- 4 oz roasted red pepper pesto <sup>2</sup>
- 2½ oz peas
- 3 oz baby spinach
- 3 oz couscous <sup>3</sup>
- ¼ oz fresh parsley
- harissa spice blend (use
- 1 lemon

## What you need

- olive oil
- kosher salt & ground pepper
- 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



### 1. Season shrimp

Pat shrimp dry. Season with 1½ -2½ teaspoons harissa spice (depending on heat preference) and a pinch each salt and pepper.

### 2. Saute shrimp

Heat 1 tablespoon oil in a medium skillet over medium-high. Transfer shrimp and seasoning to skillet. Cook, stirring, until harissa spice is fragrant and the shrimp is beginning to turn opaque, 1-2 minutes.

### 3. Add peas & pesto

Stir in peas and 3 tablespoons of the pesto. Add ⅓ cup water and a pinch of salt and pepper. Bring to a boil.



### 4. Cook couscous & spinach

Stir in couscous. Top with spinach. Cover

### 5. Prep parsley & lemon

Coarsely chop parsley leaves and stems

### 6. Finish & serve

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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Uncover skillet. Sprinkle ¼ teaspoon