

Spiced Shrimp & Pearl Couscous

with Sautéed Zucchini

This light summer dish matches pearl couscous (little spheres of toasted semolina dough) with crisp shrimp and tender, garlicky zucchini. We're spicing the shrimp with the exciting flavors of ground fennel, turmeric and Aleppo pepper. It all comes together in a well-balanced tomato sauce, made with a bit of tart verjus rouge—the juice of young red grapes—and rich butter.

Blue Apron Wine Pairings

Pax White Wine Blend, 2015

Condesa Patricia Rosé of Tempranillo, 2015



Ingredients

10 Ounces Shrimp
1 Cup Pearl Couscous
3 Cloves Garlic
1 Zucchini
1 Bunch Parsley

Knick Knacks

2 Tablespoons Butter
2 Tablespoons Tomato Paste
1 Tablespoon Verjus Rouge
1 Teaspoon Summer Couscous Spice Blend
(Ground Fennel, Ground Turmeric & Aleppo Pepper)

Makes: 2 servings | **Calories:** about 685 per serving

Prep Time: 5 minutes | **Cook Time:** 15–25 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/911

1



Cook the couscous:

Heat a medium pot of salted water to boiling on high. Once boiling, add the **couscous** and cook 6 to 8 minutes, or until tender. Turn off the heat. Reserving **½ cup of the couscous cooking water**, thoroughly drain the cooked couscous and return to the pot.

2



Prepare the ingredients:

While the couscous cooks, wash and dry the fresh produce. Cut off and discard the ends of the zucchini. Quarter the zucchini lengthwise; slice crosswise into ¼-inch-thick pieces. Peel and mince the garlic. Finely chop the parsley leaves and stems.

3



Cook the zucchini:

While the couscous continues to cook, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **zucchini** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened and fragrant.

4



Make the sauce:

Add the **tomato paste** to the pan of zucchini; cook, stirring frequently, 1 to 2 minutes, or until dark red and fragrant. Add the **verjus** and **¼ cup of water**. Cook, stirring frequently and scraping up any browned bits from the bottom of the pan, 30 seconds to 1 minute, or until thoroughly combined; season with salt and pepper. Turn off the heat.

5



Add the shrimp:

Pat the **shrimp** dry with paper towels and transfer to a bowl. Season with salt, pepper and the **spice blend**; toss to coat. Add the seasoned shrimp to the pan of zucchini and sauce. Cook on medium-high, stirring occasionally, 2 to 4 minutes, or until the shrimp are opaque and cooked through.

6



Finish the couscous & plate your dish:

Add the **cooked couscous**, **butter** and **half the reserved couscous cooking water** to the pan. Cook, stirring vigorously, 1 to 2 minutes, or until thoroughly combined; season with salt and pepper to taste. (If the sauce seems dry, gradually add the remaining couscous cooking water to achieve your desired consistency.) Divide between 2 dishes. Garnish with the **parsley**. Enjoy!