

# **INGREDIENTS**

2 PERSON | 4 PERSON



Broccoli Florets



2 Cloves | 4 Cloves Garlic



Parsley





1tsp | 1tsp Chili Flakes



Israeli Couscous **Contains: Wheat** 



1 2 Veggie Stock Concentrate



10 oz | 20 oz Shrimp Contains: Shrimp



1 tsp | 2 tsp Garlic Powder



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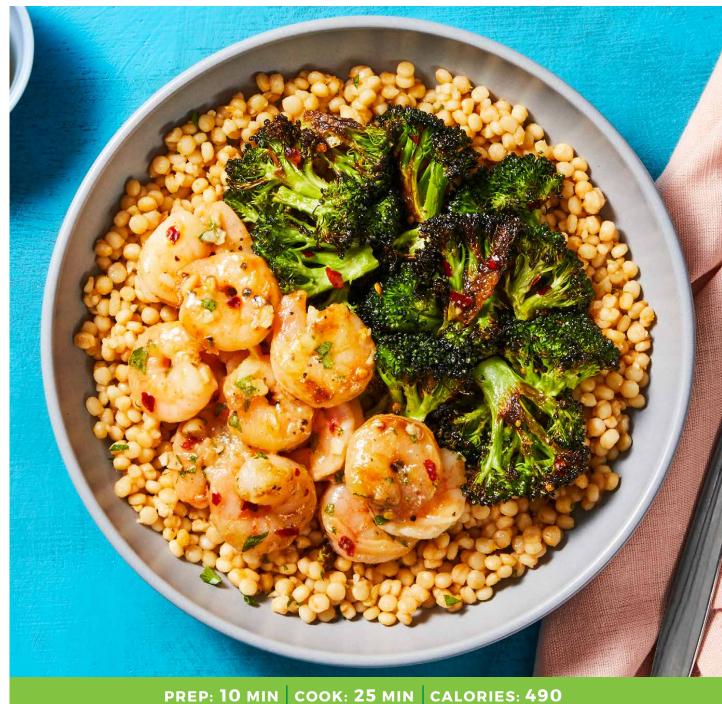
# **HELLO**

# **ISRAELI COUSCOUS**

This tiny toasted pasta (also known as pearled couscous) has a nutty taste and a fun, springy texture.

# **GARLICKY SHRIMP COUSCOUS BOWLS**

with Chili-Roasted Broccoli & Fresh Parsley





#### THE RIGHT FLUFF

A fork is the ideal tool for gently fluffing the couscous—the utensil helps you separate the pearls, preserving their texture.

### **BUST OUT**

- · Baking sheet
- Paper towels
- · Small pot
- · Large pan
- Kosher salt
- Black pepper
- Olive oil (5 tsp | 5 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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#### 1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Cut broccoli into bite-size pieces if necessary. Peel and mince or grate garlic. Finely chop parsley. Quarter lemon.



# **2 ROAST BROCCOLI**

• Toss **broccoli** on a baking sheet with a drizzle of olive oil, ½ tsp chili flakes (¾ tsp for 4 servings) (use less if you prefer less heat), salt, and pepper. Roast on top rack until browned and tender, 12-15 minutes.



# **3 START COUSCOUS**

- Meanwhile, heat a drizzle of olive oil in a small pot over medium-high heat. Add half the garlic; cook until fragrant, 30 seconds. Stir in couscous, stock concentrate, 3/4 cup water (11/2 cups for 4 servings), and a big pinch of salt. Bring to a boil, then cover and reduce heat to low. Cook until tender. 6-8 minutes.
- Keep covered off heat until ready to serve.



#### **4 COOK SHRIMP**

- While couscous cooks, rinse shrimp\* under cold water; pat dry with paper towels. Heat a large drizzle of olive oil in a large pan over medium-high heat. Add shrimp, garlic powder, salt, and pepper. Cook until shrimp are pink and almost cooked through, 3-4 minutes. Add 2 TBSP water (3 TBSP for 4 servings); cook, stirring and scraping up any browned bits from bottom of pan, until water has evaporated, 1-2 minutes.
- · Reduce heat to medium; add 1 TBSP butter (2 TBSP for 4), remaining garlic. and a pinch of chili flakes. Cook, stirring, until shrimp are cooked through and garlic is fragrant, 1-2 minutes more.
- Remove pan from heat; toss shrimp with half the parsley and juice from half the lemon



• Fluff couscous with a fork: stir in remaining parsley, a squeeze of lemon juice, and a drizzle of olive oil. Season with salt and pepper.



#### 6 SERVE

• Divide **couscous** between bowls. Top with **shrimp** and **broccoli**. Spoon any remaining garlic butter from pan over shrimp. Serve with a squeeze of lemon juice.