

Fresh Herb and Citrus Couscous Salad with Grilled Shrimp
(serves 4)

2 C dried couscous (extra for dinner)
2 C chicken stock or water
2 T olive oil
16 large fresh shrimp
1 orange - zest and juice
1/2 lemon - juice
1 1/2 C romaine thinly sliced
1 C cherry tomato halved (or chopped plum tomatoes)
3 T chopped parsley and basil
1 T chopped cilantro
S and P to taste

1. Bring chicken stock or water to a boil, pour over couscous in a separate bowl. Cover and let sit for 5 minutes. Rake with a fork to fluff grain.
2. Drizzle shrimp with olive oil and season with salt and pepper. Grill or broil shrimp until firm (2-3 minutes on each side). Remove scallops and squeeze fresh lemon on top.
3. Fluff the couscous again (raking the grain gently) with fork until grains are separated.
4. Add romaine lettuce, tomatoes, herbs, and orange zest and TASTE. Place couscous in bowl and top with shrimp. Finish with a squeeze of fresh orange juice.