



# Smart Moroccan-Style Shrimp

with Cilantro-Yogurt Dressing and Couscous

Carb Smart

Calorie Smart

Spicy

30 Minutes



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Shrimp



Couscous



Zucchini



Roma Tomato



Sweet Bell Pepper



Shallot



Cilantro



Garlic, cloves



Greek Yogurt



Crispy Shallots



Harissa Spice Blend



Vegetable Stock Powder

HELLO HARISSA SPICE BLEND

*This fragrant chili pepper seasoning is commonly used in North African cuisine!*

## Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

Measuring spoons, strainer, medium pot, small bowl, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Couscous	¼ cup	½ cup
Zucchini	200 g	400 g
Roma Tomato	190 g	380 g
Sweet Bell Pepper	160 g	320 g
Shallot	50 g	100 g
Cilantro	7 g	7 g
Garlic, cloves	2	4
Greek Yogurt	100 ml	200 ml
Crispy Shallots	14 g	28 g
Harissa Spice Blend 🌶️	1 tbsp	2 tbsp
Vegetable Stock Powder	½ tbsp	1 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



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### Prep

- Roughly chop **cilantro**.
- Peel, then cut **shallot** into ¼-inch pieces.
- Peel, then mince or grate **garlic**.
- Core, then cut **pepper** into ¼-inch pieces.
- Halve **zucchini** lengthwise, then cut into ¼-inch half-moons.
- Cut **tomatoes** into ¼-inch pieces.



### Cook veggies

- Reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **shallots, garlic, peppers, tomatoes** and **Harissa Spice Blend**. Season with **salt** and **pepper**. Cook, stirring often, until tender, 4-5 min.
- Add **zucchini** and ½ **cup** (¾ cup) **water**. Cook, stirring often, until **zucchini** is tender-crisp, 2-3 min.
- Stir in **shrimp**, then remove the pan from heat.



### Make couscous

- Add **half the stock powder** (use all for 4 ppl) and ½ **cup** (¾ cup) **water** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, remove the pot from heat, then add **half the couscous** (use all for 4 ppl). Stir to combine. Cover and let stand for 5 min.
- When **couscous** is tender, fluff with a fork.
- When **couscous** is tender, fluff with a fork. Cover and set aside.



### Make cilantro yogurt

- Meanwhile, add **yogurt, cilantro, 2 tbsp** (4 tbsp) **water** and **1 tsp** (2 tsp) **sugar** to a small bowl.
- Season with **salt** and **pepper**, then stir to combine.



### Cook shrimp

- Meanwhile, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. \*\*
- Transfer to a plate, then cover to keep warm.



### Finish and serve

- Divide **couscous** between plates. Top with **veggies** and **shrimp**.
- Spoon **cilantro-yogurt dressing** over top.
- Sprinkle **half the crispy shallots** (use all for 4 ppl) over top. (**TIP**: Save remaining crispy shallots for a future creation!)

Dinner Solved!