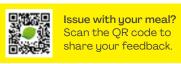
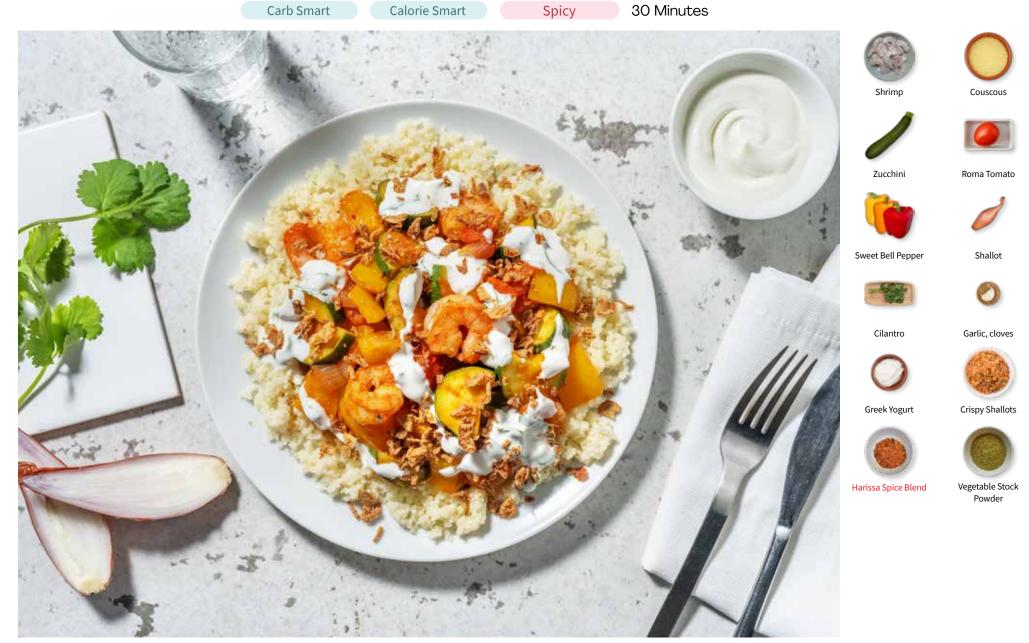


Smart Moroccan-Style Shrimp

with Cilantro-Yogurt Dressing and Couscous





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 tbsp)	oil
	2 person	4 person	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 Penner*		

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 eag. fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.







- Roughly chop cilantro.
- Peel, then cut **shallot** into ¹/₄-inch pieces.
- Peel, then mince or grate garlic.
- Core, then cut **pepper** into ¹/₄-inch pieces.
- Halve zucchini lengthwise, then cut into 1/4-inch half-moons.
- Cut tomatoes into ¼-inch pieces.



Make couscous

- Add half the stock powder (use all for 4 ppl) and ¹/₃ cup (²/₃ 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. Cover and set aside.



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 mediumhigh heat.
- When hot, add 1/2 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.



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 ¹/₃ cup (²/₃ cup) water. Cook, stirring often, until zucchini is tendercrisp, 2-3 min.
- Stir in **shrimp**, then remove the pan from heat.



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.



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!