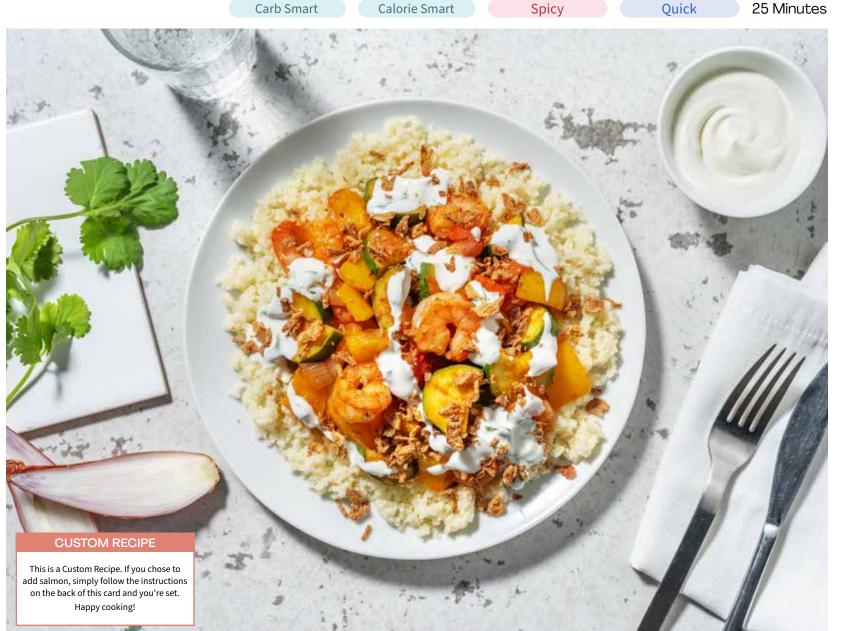


Smart Moroccan-Style Shrimp

with Cilantro-Yogurt Dressing and Couscous



Issue with your meal?
Scan the QR code to share your feedback.











Zucchini





Sweet Bell Pepper

Cilantro





Shallot





Greek Yogurt

Garlic, cloves





Crispy Shallots



Vegetable Stock Powder

Harissa Spice Blend

Start here

Before starting, wash and dry all produce.

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

Heat Guide for Step 4:

- Mild: 1 tsp (2 tsp)
- Medium: 2 tsp (4 tsp)
- Spicy: 1 tbsp (2 tbsp)

Bust out

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

Ingredients

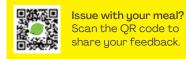
	2 Person	4 Person
Shrimp	285 g	570 g
Salmon fillets, skin-on	250 g	500 g
Couscous	⅓ cup	½ cup
Zucchini	1	2
Tomato	2	4
Sweet Bell Pepper	1	2
Shallot	1	2
Cilantro	7 g	7 g
Garlic, cloves	2	4
Greek Yogurt	100 ml	200 ml
Crispy Shallots	14 g	28 g
Harissa Spice Blend	1 tbsp	2 tbsp
Vegetable Stock Powder	½ tsp	1 tsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook salmon to a minimum internal temperature of 70°C/158°F and shrimp 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.





Prep

- 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 1/4-inch half-moons.
- Cut tomatoes into 1/4-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 (NOTE: Reference heat guide).
- 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. (NOTE: If liquid absorbs too quickly, add additional water, 1-2 tbsp at a time, as needed.)
- Stir in **shrimp**. Remove the pan from heat.



Make couscous

- Add half the stock powder (use all for 4 ppl) and 1/3 cup (3/3 cup) water to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, remove from heat, then add half the couscous (use all for 4 ppl).
- Stir to combine. Cover and let stand, 5 min.
- When **couscous** is tender, fluff with a fork. Cover and set aside.

If you've opted to add **salmon**, pat dry with paper towels. Season with salt and pepper. Heat a large non-stick pan over medium heat. When hot, add 1 tbsp (2 tbsp) oil, then salmon. Pan-fry on one side until golden, 3-4 min. Flip, then cover and continue cooking, until cooked through, 3-4 min.**



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.



- Meanwhile, roughly chop cilantro.
- Add yogurt, cilantro, 2 tbsp (4 tbsp) water and ½ tsp (1 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!)

Top final plates with salmon.

Dinner Solved!