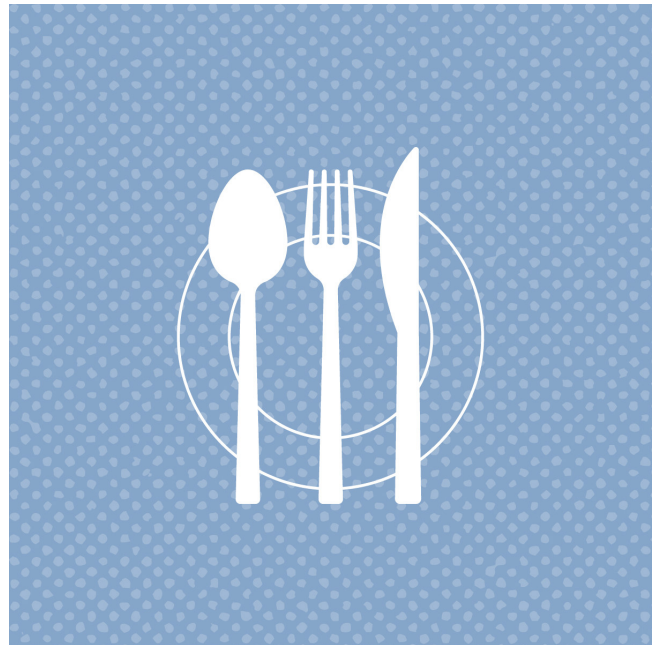


Basque Shrimp Ragout With Couscous

Ingredients

- 2 tbsp olive oil, divided
- 1 cup yellow onion slices (1/2 small onion)
- 1 can (15.5 oz) diced tomatoes
- 12 oz shelled, deveined shrimp
- 1/2 to 1 ½ tsp red pepper flakes
- 1 red bell pepper, sliced into 1/4-inch strips
- 1 green bell pepper, sliced into 1/4-inch strips
- 1 package (5.8 oz) Near East® Roasted Garlic & Olive Oil Pearled Couscous



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
6 min	12 min	18 min	4

How to make it

1. In a large skillet, heat 1 tbsp olive oil 1 minute over medium heat. Add onion slices and sauté 1 minute.
2. Add tomatoes, shrimp and red pepper flakes. Simmer 5 minutes or until shrimp turn opaque and pink.
3. Meanwhile, in a second skillet, heat remaining 1 tbsp olive oil for 1 minute. Add red and green bell pepper slices; sauté for 2 minutes.
4. Add 1 ¼ cups water and contents of Spice Sack. Bring to a boil.
5. Stir in couscous, cover and remove from heat. Let stand 5 minutes. Fluff couscous lightly with a fork. Serve shrimp mixture over bed of couscous.

Made with



Near East® Roasted Garlic & Olive Oil Pearled Couscous