

# Couscous Al Mare

## Ingredients

- 2 tbsp olive oil
- 12 oz medium fresh or frozen shrimp, peeled and deveined
- 1 clove garlic, minced
- 1 can (13.75 oz) reduced-sodium chicken broth
- 1 can (14.5 oz) no-salt-added or regular stewed tomatoes
- 1 cup frozen peas
- 2 tbsp dry white wine or lemon juice
- 1/2 tsp red pepper flakes
- 1 package (10 oz) Near East® Original Plain Couscous
- 1/2 cup Feta cheese, crumbled
- Lemon wedges (optional)

## How to make it

1. In large skillet, heat oil over medium heat. Add shrimp and garlic; cook 2-3 minutes on each side, or until shrimp are opaque. Remove from skillet and keep warm.
2. In same skillet, stir in broth, tomatoes, peas, wine and red pepper flakes; bring to a boil.
3. Stir in couscous; cover and remove from heat. Let stand 5 minutes. Fluff couscous lightly with a fork. Stir in shrimp and cheese. Serve with lemon wedges, if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	4

## Made with



Near East® Original Plain Couscous