

Couscous and Shrimp Pesto Salad

Ingredients

- 1 package (5.8 oz) Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 1 cup firmly packed fresh basil leaves
- 1/4 cup toasted pine nuts or walnuts
- 1/4 cup grated Parmesan cheese
- 3 tbsp olive oil
- 2 cloves garlic, minced
- 1 package (8 oz) frozen, cleaned, precooked shrimp, thawed
- 1 medium red bell pepper, chopped into 1/2-inch pieces
- Lemon wedges (optional)
- Parmesan cheese (optional)

How to make it

1. In medium saucepan, prepare couscous according to package directions, except omit olive oil. Fluff prepared couscous with a fork; cool, uncovered, 10 minutes.
2. Meanwhile, in food processor or blender container, combine basil, nuts, cheese, olive oil and garlic; process 1 minute or until smooth.
3. In large bowl, combine prepared couscous and pesto sauce, tossing to coat evenly.
4. Gently stir in shrimp and bell pepper. Cover; chill 2 hours or overnight. Serve with lemon wedges and additional cheese, if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	2

Made with



Near East® Roasted Garlic & Olive Oil Pearled Couscous