

# Couscous Paella

## Ingredients

- 1 cup (4 oz) California walnut pieces
- 1 tbsp olive oil, divided
- 1 lb medium shrimp, peeled and deveined
- 1 ½ cups low-salt chicken broth
- 2/3 cup red bell pepper, chopped
- 2/3 cup frozen baby lima beans, thawed
- 1 package (5.8 oz) Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 1/2 cup crumbled Feta cheese

## How to make it

1. In a large nonstick skillet, heat California walnuts over medium-high heat. Cook and stir until golden and fragrant. Remove from skillet; set aside.
2. Heat olive oil in the same skillet over medium high heat. Add shrimp; cook 2 to 3 minutes on each side or until shrimp are opaque. Remove from skillet and keep warm.
3. Combine broth, red pepper, lima beans and contents of Spice Sack in skillet; cover and bring to a boil.
4. Reduce heat and simmer 3 to 4 minutes or until beans are tender.
5. Stir in couscous; cover, remove from heat, and let stand 5 minutes. Stir in shrimp, Feta cheese, and walnuts, fluffing with a fork.



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

## Made with



**Near East® Roasted Garlic & Olive Oil Pearled Couscous**