

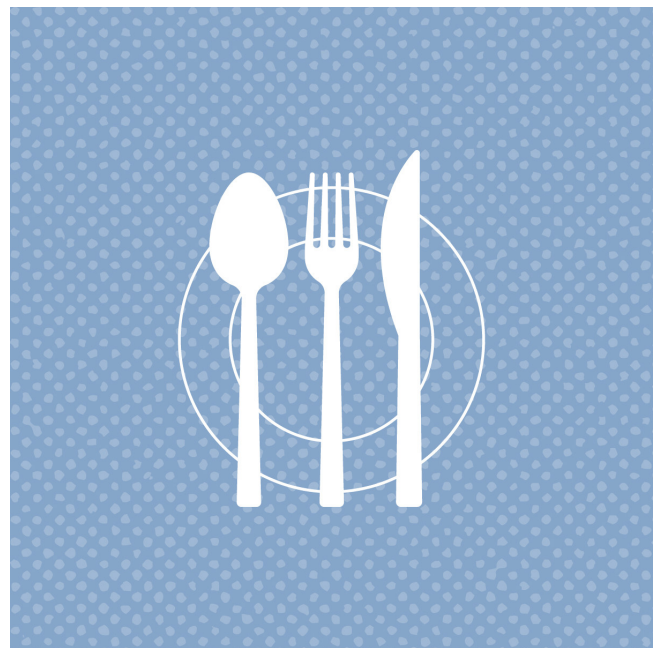
Grilled Shrimp Kebabs With Garlic Couscous

Ingredients

- 1 cup apple juice, divided
- 2 tbsp extra virgin olive oil, divided
- 2 tbsp balsamic vinegar or white wine vinegar
- 1 tbsp Dijon mustard
- 1 tbsp chopped fresh thyme leaves or 1 tsp dried thyme leaves
- 2 tsp Worcestershire sauce
- 1 lb large fresh shrimp, peeled and deveined (about 24)
- 2 red or yellow bell peppers, cut into 1-inch pieces
- 1 package (5.8 oz) Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 1 ½ cups water

How to make it

1. Combine 1/2 cup apple juice, 1 tbsp olive oil, vinegar, mustard, thyme, and Worcestershire sauce in a medium bowl; stir well. Add shrimp and peppers; toss to coat. Let stand at room temperature 5 minutes to marinate.
2. Thread shrimp and peppers onto 4 (12 inch) skewers. Discard marinade. Grill or broil kebabs 4 to 6 inches from heat for 4 to 6 minutes. Turn kebabs, and grill an additional 4 to 6 minutes or until shrimp are opaque.
3. Meanwhile, combine remaining 1/2 cup apple juice, remaining 1 tbsp olive oil, contents of Spice Sack and water in a medium saucepan. Bring to a boil; stir in couscous. Cover; remove from heat. Let stand 5 minutes.
4. Fluff couscous lightly with a fork, and spoon onto individual serving plates. Top each serving with a kebab.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	4

Made with



Near East® Roasted Garlic & Olive Oil Pearled Couscous