

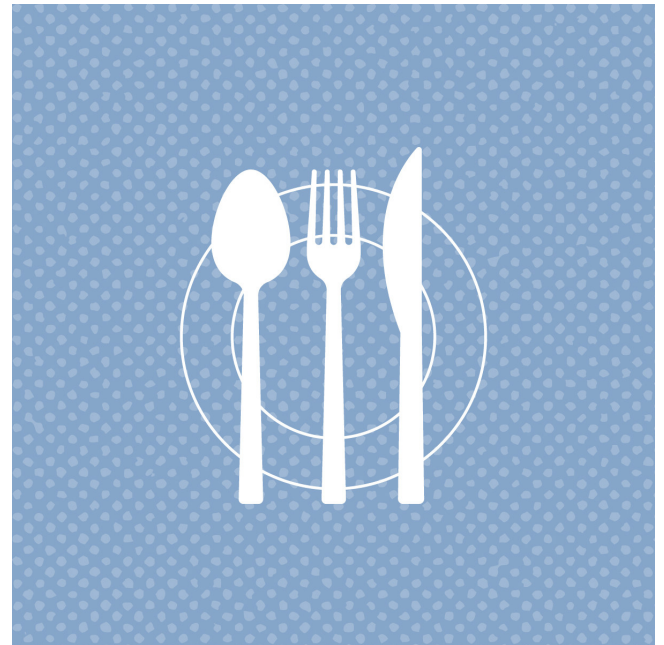
# Minted Couscous and Shrimp Salad

## Ingredients

- 1 5.8 oz package Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 3 tbsp lemon juice
- 3 tbsp olive oil
- 2 tbsp finely chopped fresh mint or 3/4 tsp dried mint
- 8 oz frozen precooked shrimp, thawed, drained
- 1 cup chopped cucumber
- 1 cup chopped tomato
- 1/2 cup (2 oz) crumbled Feta cheese

## How to make it

1. Prepare couscous according to package directions.
2. In large bowl, whisk together lemon juice, olive oil and mint; gently stir in cooked couscous. Let cool to room temperature.
3. Stir in shrimp, cucumber, tomato and Feta. Cover; chill 30 minutes or overnight.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	15 min	45 min	2

## Made with



Near East® Roasted Garlic & Olive Oil Pearled Couscous