

# Shrimp Newburg With Plain Couscous

## Ingredients

- 12 oz shelled, deveined shrimp
- 1 ½ cups half & half
- 1 cup Near East® Original Plain Couscous
- 2 tbsp dry sherry
- 1 tsp brandy
- 1/2 tsp paprika
- 1/2 tsp salt
- 1/2 tsp minced fresh parsley

## How to make it

1. In a 2-quart Pyrex casserole, mix together shrimp, half & half, couscous, dry sherry, brandy, paprika and salt.
2. Place in 350°F and bake for 40 minutes.
3. Fluff mixture with fork. Sprinkle with parsley.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	40 min	50 min	4

## Made with



Near East® Original Plain Couscous