

Spicy Citrus Kebabs

Ingredients

- 1/4 cup slivered almonds
- 1/4 cup orange marmalade
- 2 tbsp olive oil, divided
- 2 tbsp cilantro, divided
- 2 cloves garlic, minced
- 1/4 to 1/2 tsp cayenne pepper
- 1 lb medium shrimp, cleaned, peeled and deveined OR 4 boneless skinless chicken breast halves, cut into 1-inch pieces
- 1/2 cup orange juice
- 1/3 cup water
- 1 5.8 oz package Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 1 each medium red and green bell pepper, chopped

How to make it

1. In medium saucepan, toast almonds over medium heat 5 to 6 minutes or until nuts are light golden brown and fragrant, stirring frequently. Remove from pan; set aside.
2. In small bowl, combine marmalade, 1 tbsp olive oil, 1 tbsp cilantro, garlic and cayenne pepper. Toss shrimp with marmalade mixture; thread onto 4 skewers. Broil or grill kebabs 4 to 5 inches from heat about 3 or 4 minutes per side (5 or 6 minutes if using chicken) or until shrimp is pink (chicken should no longer be pink inside).
3. Meanwhile, in same medium saucepan, combine orange juice, water, remaining 1 tbsp olive oil, remaining 1 tbsp cilantro and contents of Spice Sack. Bring to a boil. Stir in couscous and bell peppers. Cover; remove from heat. Let stand 5 minutes.
4. Fluff couscous lightly with a fork. Gently stir in almonds. Serve kebab over bed of couscous.



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

Made with



Near East® Roasted Garlic & Olive Oil Pearled Couscous