



Shrimp Scampi Couscous

WITH TOMATOES AND PARMESAN

Oven-Ready



Prep & Cook Time
25-35 MIN

Cook Within
3 DAYS

You Will Need
Olive Oil, Salt
Microwave-Safe Bowl

Difficulty Level
EASY

Spice Level
NOT SPICY

Ingredients

- 10 oz. Fully Cooked Couscous
 - 2 tsp. Mirepoix Broth Concentrate
 - ½ oz. Shredded Parmesan Cheese
 - 1 tsp. Garlic Pepper
 - .75 oz. Roasted Garlic & Herb Butter
 - 1 oz. Crème Fraîche
 - 1 Lemon
 - 4 oz. Fire Roasted Diced Tomatoes
 - 1 fl. oz. White Cooking Wine
- Customize It Options**
- 8 oz. Shrimp
 - 10 oz. Diced Boneless Skinless Chicken Breasts

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/19866

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **diced chicken breasts**, follow same instructions as shrimp in Steps 1, 2, and 3, baking uncovered in hot oven, 5-6 minutes, adding **couscous**, then baking again uncovered in hot oven until chicken reaches minimum internal temperature, 15-20 minutes.



1. Start the Shrimp

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Zest and halve **lemon**. Cut one half into wedges and juice the other half.
- Drain **shrimp** thoroughly and pat dry.
- In provided tray, combine shrimp and 1 tsp. **olive oil**.
- Bake uncovered in hot oven until shrimp start to turn pink, 5-6 minutes.
- *Shrimp will finishing baking in a later step.*



2. Add the Couscous

- Carefully remove tray from oven.
- Push **shrimp** to one side of tray. *Tray will be hot! Use a utensil.*
- In now-empty side, add **couscous**, **white wine**, **mirepoix base**, 1 tsp. **lemon zest**, **tomatoes**, ¼ tsp. **salt**, and **garlic pepper**. Stir to combine.



3. Bake the Meal

- Bake again uncovered in hot oven until **couscous** is heated through and **shrimp** reaches a minimum internal temperature of 145 degrees, 10-15 minutes.
- While meal bakes, in a microwave-safe bowl, combine **crème fraîche**, **butter**, and 2 tsp. **water**. Cover with a paper towel. Microwave covered until butter melts, 30-60 seconds.
- Carefully remove from microwave and stir to combine.
- Carefully remove tray from oven. Stir 1 tsp. **lemon juice** into couscous.
- To serve, top couscous with shrimp and garnish with sauce and **cheese**. Squeeze **lemon wedges** over to taste. Bon appétit!