



Pesto Shrimp Couscous

WITH PARSLEY AND BELL PEPPER

Classic



Prep & Cook Time

25-35 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Salt
Medium Pot, Mixing Bowl,
Large Non-Stick Pan

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

2 tsp. Chimichurri Seasoning
¼ oz. Parsley
1 Tbsp. Basil Pesto
1 Yellow Bell Pepper
¾ cup Pearl Couscous
1 Roma Tomato
2 tsp. Mirepoix Broth Concentrate
2 Green Onions
1 Lemon

Customize It Options

8 oz. Shrimp
12 oz. Boneless Skinless Chicken
Breasts
10 oz. Steak Strips
16 oz. Double Portion Shrimp

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/21920

*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, 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.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions, lemon juice**

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches, if necessary.
- If using **whole chicken breasts**, pat dry and, on a clean cutting board, cut into 1" dice. Follow same instructions as shrimp in Step 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **steak strips**, spread into a single layer, pat dry, and coarsely chop. Follow same instructions as shrimp in Step 4, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Core **tomato** and cut into 1/4" dice.
- Stem, seed, remove ribs, and cut **yellow bell pepper** into 1/4" dice.
- Halve **lemon** lengthwise and juice.
- Mince **parsley**, leaves and stems.
- Trim and mince white portions of **green onions**. Mince green portions of green onions. Keep white and green portions separate.
- Pat **shrimp** dry.



2. Cook the Couscous

- Place a medium pot over medium-high heat and add 2 tsp. **olive oil**. Add **tomato, bell pepper, and white portions of green onions** to hot pot. Stir occasionally until tender, 3-4 minutes.
- Stir in **couscous, 1 1/4 cups water, mirepoix base, chimichurri seasoning, and 1/4 tsp. salt**. Increase heat to high and bring to a boil.
- Once boiling, cook until liquid is nearly evaporated, 6-7 minutes.
- Remove from burner and stir in 1 tsp. **lemon juice** (reserve remaining for sauce). Cover and set aside.
- While couscous cooks, continue recipe.



3. Make the Sauce

- Combine **pesto, parsley, green portions of green onions, 2 tsp. lemon juice, 2 Tbsp. olive oil, and a pinch of salt** in a mixing bowl. Set aside.



4. Cook the Shrimp

- Heat 1 tsp. **olive oil** in a large non-stick pan over medium-high heat.
- Working in batches if necessary, add **shrimp** to hot pan and cook undisturbed until shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes.
- Remove from burner.



5. Finish the Dish

- Add **shrimp** to mixing bowl with **sauce** and gently stir until shrimp are coated.
- Plate dish as pictured on front of card. Bon appétit!