



In your box

- ¼ oz. Parsley
- 2 tsp. Chimichurri Seasoning
- 4 tsp. Mirepoix Base
- 1 Lemon
- 2 Green Onions
- ¾ cup Pearl Couscous
- 8 oz. Shrimp
- 1 Roma Tomato
- 1 Yellow Bell Pepper
- 1 Tbsp. Basil Pesto



Pesto Shrimp Couscous

with parsley and yellow bell pepper

NUTRITION per serving—Calories: 521, Carbohydrates: 59g, Fat: 24g, Protein: 24g, Sodium: 1749mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutritional information may vary if you selected 16 oz shrimp as your protein*

Prep & Cook Time
25-35 min.

Cook Within
3 days

Difficulty Level ● □ □ □
Easy

Spice Level □ □ □ □
Not Spicy

① You will need

Olive Oil, Salt

Medium Pot, Mixing Bowl, Large Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onions**, **lemon juice**



1

Prepare the Ingredients

- Mince **parsley**, leaves and stems.
- Core **tomato** and cut into ¼" dice.
- Stem, seed, remove ribs, and cut **yellow bell pepper** into ¼" dice.
- Trim and mince white portions of **green onions**. Mince green portions. Keep white and green portions separate.
- Halve **lemon** lengthwise and juice.
- Pat **shrimp** dry.



2

Cook the Couscous

- Place a medium pot over medium-high heat and add 2 tsp. **olive oil**. Add **tomatoes**, **yellow bell pepper**, and **white portions of green onions** to hot pot. Stir occasionally until vegetables are tender, 3-4 minutes.
- Stir in **couscous**, 1¼ cup **water**, **mirepoix base**, **seasoning blend**, and ¼ tsp. **salt**. Increase heat to high and bring to a boil. Cook until liquid is nearly evaporated, 6-7 minutes.
- Remove from burner and stir in 1 Tbsp. **lemon juice** (reserve remaining for sauce). Cover and set aside.
- While couscous cooks, make sauce.



3

Make the Sauce

- Combine **pesto**, **parsley**, **green portions of green onions**, 1 Tbsp. remaining **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 seared on one side, 2-3 minutes.
- Flip, and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.
- Remove from burner.



5

Finish the Dish

- Add **shrimp** to mixing bowl with **sauce** and stir to combine.
- Plate dish as pictured on front of card, topping **couscous** with shrimp. Bon appétit!