



FAST. EASY. FRESH.

COUSCOUS AND SHRIMP SALAD WITH PISTACHIOS, FETA, AND HERBED YOGURT SAUCE

1. Start by bringing 2 cups of water to a boil in a small pot. Once cooked, add the **couscous**, cover, and let the couscous absorb the liquid for 4-5 minutes off the heat. Break up the **couscous** with a fork then add a drizzle of **olive oil**, **salt**, and **pepper**.

2. Meanwhile, prep your ingredients. Chop half of the **mint** and **cilantro**. Separate the rest of the **mint** and **cilantro** leaves from the stems. Slice the **cucumbers** into rounds. Zest the **lemon** and cut in half. Peel and finely mince the **garlic**. Roughly chop the **pistachios**.

3. Next, in a pan over medium-high heat, add 2 Tbsp. **olive oil**. Add the **shrimp** and cook for 4-5 minutes until pink. Season with **salt** and **pepper**, then remove from the heat.

4. In a bowl, combine the **yogurt**, chopped **cilantro** and **mint**, **lemon zest**, **garlic** to taste, **honey**, and juice from one **lemon**.

5. Mix the **couscous** with the **cucumbers**, **shrimp**, **pistachios**, **yogurt sauce**, **feta**, and remaining **herbs** in a bowl. To serve, portion into dishes and enjoy!



Ingredients (4 Person Serving – 664 Calories Per Serving)

Olive Oil	4 Tbsp.	Greek Yogurt	1 Cup
Uncooked Shrimp	500 g	Fresh Mint	Small Bunch
Couscous	280 g	Parsley	Small Bunch
Honey	40 g	Mini Cucumbers	4
Pistachios	40 g	Garlic	2 Cloves
Lemons	2	Salt and Pepper	To Taste
Feta	80 g		

30 Minute Cook Time!