

A Sutherland Belle

Mediterranean Shrimp & Herbed Couscous Salad

INGREDIENTS

- 2 cups uncooked Israeli couscous
- 1 tsp. grated lemon zest plus 3 Tbsp. fresh lemon juice (from 1 large lemon)
- 3 garlic cloves, grated
- ¼ tsp. black pepper
- ¼ cup, plus 1 Tbsp. extra-virgin olive oil, divided
- 1 ¾ tsp. kosher salt, divided
- 1 lb. large shrimp, peeled and deveined
- 1 tsp. smoked paprika
- 1 cup loosely packed fresh parsley leaves, chopped, plus more for garnish
- ¼ cup chopped fresh dill, plus more for garnish
- 4 oz. feta cheese, crumbled (about 1 cup)

INSTRUCTIONS

1. Bring a medium saucepan of salted water to a boil over high. Add couscous, and cook, stirring occasionally, until tender, 5 to 7 minutes. Drain couscous, and rinse with cool water.
2. Stir together lemon zest and juice, garlic, pepper, 1/4 cup of the oil, and 1 1/4 teaspoons of salt in a large bowl. Stir into cooked couscous; set aside.
3. Pat shrimp dry with paper towels. Sprinkle shrimp with paprika and remaining 1/2 teaspoon salt. Thread shrimp onto skewers. Preheat grill to high (450°F to 500°F). Drizzle shrimp with remaining 1 tablespoon oil, and place shrimp skewers on oiled grates; grill, covered, until charred and cooked through, 1 to 2 minutes per side. *Note: You can also cook the shrimp in oil on a skillet on medium-high heat for 2-3 per side until cooked through.
4. Stir parsley and dill into the couscous mixture. Remove skewers from shrimp, and arrange shrimp over couscous. Top with feta cheese. Garnish with additional parsley and dill, if desired.