

A Sutherland Belle

Shrimp Scampi with Pearl Couscous & Lemon Herb Gremolata

Serves 4 to 6

Some recipes have earned the right to stay simple. Shrimp scampi is one of them. Butter, garlic, white wine, and lemon have been making shrimp taste extraordinary for generations. Pearl couscous gives the silky sauce something hearty to cling to, while a fresh lemon herb gremolata scattered over the top adds just enough brightness to make the whole dish unforgettable.

INGREDIENTS

Lemon Herb Gremolata

- ½ cup finely chopped flat leaf parsley
- ¼ cup finely chopped fresh basil
- 2 tablespoons finely chopped fresh chives
- 1 tablespoon finely grated lemon zest
- 1 small garlic clove, finely grated
- 2 tablespoons extra virgin olive oil
- ¼ teaspoon flaky sea salt
- ¼ teaspoon freshly ground black pepper

Shrimp Scampi

- 2 cups pearl (Israeli) couscous
- 1½ pounds large shrimp, peeled and deveined
- Kosher salt and freshly ground black pepper
- 3 tablespoons extra virgin olive oil
- 8 tablespoons unsalted butter, divided
- 1 large shallot, finely minced
- 5 garlic cloves, minced
- ¼ teaspoon crushed red pepper flakes
- ¾ cup dry white wine
- ⅓ cup chicken stock
- Juice of 1 large lemon
- Grated Parmesan cheese

INSTRUCTIONS

1. Cook pearl couscous in generously salted water according to package directions until tender. Drain well and set aside.
2. Meanwhile, combine all the gremolata ingredients in a small bowl. Stir to combine and set aside.
3. Pat the shrimp dry and season lightly with salt and pepper.
4. Heat olive oil and 2 tablespoons butter in a large skillet over medium high heat. Add shrimp in a single layer and cook for about 1½ to 2 minutes per side, just until opaque. Transfer to a plate.
5. Reduce heat to medium. Add 4 tablespoons butter to the skillet. Stir in the shallot and cook until softened, about 3 minutes. Add the garlic and crushed red pepper flakes and cook for 30 seconds, just until fragrant.
6. Pour in the white wine and chicken stock. Simmer until reduced by about one third, 3 to 4 minutes.
7. Stir in the lemon juice.
8. Add the cooked couscous and toss until every pearl is coated in the buttery sauce.
9. Return the shrimp and any accumulated juices to the skillet. Toss gently just until heated through.
10. Remove the skillet from the heat and stir in the remaining 2 tablespoon of cold butter until melted and glossy.
11. Transfer to a serving platter and spoon the lemon herb gremolata over the top. Finish with grated parmesan cheese if desired.
12. Serve immediately with warm crusty bread for soaking up the sauce.

Storage

Refrigerate: Store in an airtight container for up to 2 days.

Freeze: Not recommended, as the shrimp can become rubbery and the butter sauce may separate.

Reheat: Warm gently in a skillet over low heat with a splash of chicken stock or white wine and a squeeze of fresh lemon juice.