



Simple | Healthy | Delicious

Gingershyrimp and Couscous

INGREDIENTS

1 ½ cups Nature's Earthly Choice Couscous
1 tablespoon olive oil
1 large yellow onion, finely chopped
3 cloves garlic, finely chopped
3 tablespoons finely chopped ginger
1 cup white wine
1 pound shrimp, peeled and deveined
8 oz. snow peas, cut in half on the diagonal
1/3 cup fresh cilantro, roughly chopped
½ teaspoon kosher salt
¼ teaspoon black pepper



DIRECTIONS:

1. Cook the Couscous according to the package directions.
2. Meanwhile, heat the oil in a large skillet over medium heat. Add the onion and cook, stirring occasionally, until golden brown, about 12 minutes.
3. Stir in the garlic and ginger and cook 2 minutes. Add the wine and bring to a boil.
4. Nestle the shrimp in the onion mixture and simmer for 2 minutes.
5. Add the snow peas and stir. Continue cooking until the shrimp are bright pink and colored through, about 2 minutes. Stir in the cilantro, salt, and pepper.
6. Serve the Couscous topped with shrimp and snow peas on top.