

Couscous and shrimp salad with tangerines and almonds

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Serves: 24-30 (2 packages maximum)

<http://www.epicurious.com/recipes/food/views/couscous-and-shrimp-salad-with-tangerines-and-almonds-104470>



Photography: Mark Thomas

- 3 cups plain yogurt
- 1-½ cups extra-virgin olive oil (1/2 cup or a little more HdeH)
- 2 tablespoons ground cumin
- 6 tablespoons fresh lemon juice
- 3 garlic cloves, pressed

- 6 cups water (HdeH follow couscous package instruction)
- ¼ teaspoon salt (HdeH follow couscous package instruction)
- 2-10-ounce packages plain couscous
- 8 tangerines, peeled, seeded, cut into ¾ inch pieces (about 4 cups)
- 2-15-ounces cans garbanzo beans (HdeH do not include)
- 1 cup golden raisins (HdeH also can use dark raisins)
- 2 pounds cooked peeled deveined large shrimp (about 50), halved lengthwise
- 1 cup finely chopped green onions
- 1 cup sliced almonds, toasted

1. Place yogurt in medium bowl. Gradually whisk in oil and cumin. Stir in lemon juice and garlic. Season dressing to taste with salt and pepper. Cover and chill (Can be made 2 days ahead. Keep refrigerated).
2. Mix 6 cups water and salt in large saucepan; bring to boil. Mix in couscous. Remove from heat. Cover, let stand until water is absorbed and couscous is tender, about 10 minutes. Transfer couscous to large bowl; fluff with fork. Cool to room temperature. Gently mix in tangerines, garbanzo beans (if using), raisin, ¾ of the shrimp, ¾ cup green onions and ½ cup almonds.
3. Stir in dressing. Season salad to taste with salt and pepper. Transfer salad to large serving platter. (Can be made 4 hours ahead. cover; chill. Let stand at room temperature 30 minutes before serving.) Garnish with remaining shrimp, green onions and almonds. If made too far in advance, the yogurt is absorbed.

NOTE: HdeH can add small cheery tomatoes cut in half or lengthwise.