

Couscous with shrimp accompanied by goat cheese/fig sauce

Inspired by luncheon at the Blue Apron in Salem VA on 11.11.2017

1 package Israeli/pearl couscous
1 Tbs olive oil
4 ounces goat cheese
4 Tbs fig jelly

10 large shrimp, peeled and de-veined
1 small clove garlic, squeezed
Generous pinch kosher salt
2 Tbs olive oil
1 small cucumber, sliced in $\frac{1}{4}$ in slices
 $\frac{1}{3}$ medium red onion, sliced in half then in medium slices
1 Tbs olive oil



Photograph Henri T. de Hahn

$\frac{1}{3}$ cup chopped olives, preferable marinated dark (not black or green).

Chopped cilantro for garnish

1. Heat plates or bowls
2. Prepare couscous according to package instructions (using olive oil)
3. While couscous is cooking, mix garlic, kosher salt and 2 Tbs olive oil in medium bowl. Add shrimp and toss.
4. Heat large skillet over medium-to-medium low heat and cook shrimp slowly, allowing to brown on one side before flipping (3-4 minutes). Remove from heat when cooked through. Be careful to not overcook and toughen.
5. Heat 1 Tbs olive oil in small skillet or sauce pan. Add onion and cook until soft (2-3 minutes) over medium heat. Add cucumber to warm slightly.
6. Warm fig jelly in small sauce pan, add goat cheese and melt over low heat
7. Add fig/goat cheese mix to cooked couscous. Stir to mix well. Divide among heated plates.
8. Gently mix cucumber/onion into couscous
9. Top with chopped olives and then shrimp. Garnish with cilantro.