

Pearl Couscous with shrimp and tomatoes

The Best of Milk Street, July-August 2019

Serves 2

- ¾ pounds extra-large shrimp, peeled (shells reserved, deveined and patted dry)
- 1 8-ounce bottle of clam juice
- 1 ½ cup low-sodium chicken broth
- 2 bay leaves
- ½ sprig fresh thyme
- ½ tablespoon black peppercorns
- Kosher salt and ground black pepper
- 2 tablespoons extra-virgin olive oil, divided
- ½ pint cherry or grape tomatoes, halved
- ½ medium yellow onion, finely chopped
- 1 medium carrot, peeled, halved lengthwise and thinly slices
- 1 medium garlic clove, finely grated
- ½ cup pearl couscous
- 1 tablespoon lemon juice
- ¼ cup finely chopped fresh flat-leaf parsley leaves



Photography Henri T. de Hahn

1. In a medium microwave-safe bowl, combine the shrimp shells, clam juice, broth, bay, thyme and peppercorns. Microwave on high until the shrimp shells are pink and the mixture is hot, 4 to 5 minutes. Pour through a fine-mesh strainer set over another medium bowl; discard the solids in the strainer.
2. Season the shrimp with salt and pepper. In a large pot over medium-high heat 1 tablespoon of the oil until barely smoking. Add half the shrimp and cook without stirring until well browned, 2 to 3 minutes. Transfer to a large plate. Repeat with another 1 tablespoon oil and the remaining shrimp.
3. Add the garlic and pearl couscous, then cook, stirring, until fragrant, about 30 seconds.
4. Stir in 1 cup shrimp broth, then bring to a simmer. Reduce to medium and cook, stirring, until most of the liquid is absorbed, 8 to 10 minutes.
5. Stir in another 1 cup broth, return to a simmer and cook, stirring, until most of the liquid is absorbed, 8 to 10 minutes. Stir in the remaining ½ cup broth and cook, stirring constantly, until the pearl couscous is tender and creamy but not soupy, 6 to 8 minutes.
6. Off heat, stir in the shrimp and accumulated juices, remaining ½ tablespoon lemon juice and parsley. Cover and let stand until the shrimp are opaque throughout, 5 to 7 minutes. Taste and season with salt and pepper.