# Zesty Mediterranean Shrimp and Couscous Bowl

When winter's chill has you craving a break from hearty stews and roasts, why not bring a bit of summer to your table? Our Zesty Lime Shrimp and Cucumber Salad with Couscous is like sunshine on a plate, offering a refreshing twist to your winter menu. Don't let the word "salad" fool you – this isn't just a summer dish. Serve the couscous and shrimp warm for a comforting contrast to the cool cucumber and zesty dressing. It's light enough to keep you feeling good through the winter months, but satisfying enough to keep you full.



## Ingredients

- [ ] 1 cup couscous
- [ ] 1 1/4 cups water
- [ ] 1 lb medium shrimp, peeled and deveined
- [ ] 2 medium cucumbers, diced
- [ ] 1/2 cup Mediterranean olive mix (Castellino brand)
- [ ] 1/4 cup sweet piquante peppers (Peppadew brand), chopped
- [ ] 1/4 cup fresh cilantro, chopped
- [ ] Lime juice
- [ ] 1 tsp pink Himalayan salt (Walker Bay brand)
- [ ] 1/4 tsp black pepper (Walker Bay brand)
- [ ] Olive oil (Olivor brand)

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## Directions

1. Prepare couscous by adding hot water and a pinch of salt to a cup of couscous in a bowl, then cover it and let it cook. Once cooked, fluff it up with a fork and let it cool.
2. Dice up the vegetables: cucumber, onion, tomatoes, Mediterranean olive mix, sweet piquante peppers, and cilantro.
3. In another bowl, add the shrimp, salt, pepper, olive oil, lime juice, and Cuban spice mix.
4. Cook the shrimp in a skillet over medium-high heat for 2-3 minutes per side until pink and cooked through. Add a spoonful of butter for extra creaminess.
5. Layer the bowl with couscous, followed by the veggies. Then, add the cooked shrimp to the couscous bowl.
6. Sprinkle the chopped cilantro over the top and serve immediately with a drizzle of olive oil, salt and lemon juice.

