# Chimichurri Shrimp with Grilled Vegetables and Couscous

## U.S. 
### For the Shrimp
- 1/3 cup Chimichurri (See Separate Recipe)  
- 1 lb Shrimp, peeled, deveined

### For the Grilled Vegetables
- 1 medium Red Onion  
- 2 each Red Bell Pepper  
- 1 bunch (about 3/4 lb) Asparagus  
- 1 Tbsp Olive Oil  
- 1/4 tsp Kosher Salt  
- To taste Black Pepper, ground

### For the Couscous
- 1 1/2 cups Water or Vegetable stock, unsalted  
- 1 cup Whole Wheat Pearl Couscous

## Metric 
### For the Shrimp
- 80mL Chimichurri (See Separate Recipe)  
- 454 g Shrimp, peeled, deveined

### For the Grilled Vegetables
- 1 medium Red Onion  
- 2 each Red Bell Pepper  
- 1 bunch Asparagus  
- 15mL Olive Oil  
- 1.5g Kosher Salt  
- To taste Black Pepper, ground

### For the Couscous
- 355mL Water or Vegetable stock, unsalted  
- 170g Whole Wheat Pearl Couscous

## Preparation:
### For the Shrimp
1. Preheat a grill to medium-high heat.
2. Fill a small pan with water and soak wooden grill skewers for 20 minutes, or use metal skewers.
3. If not already made, prepare Chimichurri (see separate recipe).
4. Toss the shrimp with 1/3 cup of chimichurri and marinate for 5 minutes.
5. Using the skewers, pierce the shrimp through the middle. Make sure the shrimp are not touching each other to ensure even cooking.
6. Grill the shrimp until they turn pink and are fully opaque in the center, but do not turn rubbery (2-3 minutes on each side).
7. Remove the shrimp from the grill once fully cooked, and set aside (keeping warm).

### For the Grilled Vegetables
1. Preheat a grill to medium high heat.
1. Peel the onion and cut into quarters. Rub with half of the oil and seasonings.
2. Cut each pepper lengthwise into quarters. Remove stem and seeds. Trim the woody ends off of the asparagus. In a bowl, toss with remaining oil, salt, and pepper.
3. Grill the vegetables until they soften and develop grill marks, about 5 minutes on each side.
4. When vegetables are done, remove from the grill and allow to cool slightly. Separate the layers of the onion. Slice the bell peppers into thin strips. Cut the asparagus into 2-inch pieces.

### For the Couscous
1. Bring water or stock to a boil.
1. Add couscous, reduce heat to a simmer, and cook, covered, until water is absorbed, about 10 minutes. Remove from heat and let stand, covered, for 2 – 3 minutes. Fluff gently with a fork.

## To Serve
1. Divide couscous evenly among 4 bowls, followed by the vegetables, then the shrimp. Top each bowl with 1 Tablespoon of chimichurri sauce.

**Nutrition Facts on Reverse**
## Nutrition Facts

4 Servings  
**Serving size** 4 ounces of shrimp, 1/4 of the vegetables, 3/4 cup couscous

<table>
<thead>
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<th>Amount per serving</th>
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<tbody>
<tr>
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