

Shrimp Couscous Salad

Savannah · 30/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

8

Description

For a beautiful flavorful cold salad and a wonderful variation from the standards try this easy and delicious couscous Shrimp and tomatoes are tossed with couscous and feta cheese then dressed in a garlic vinaigrette Always a hit and never goes to waste

Ingredients

- - 2 cups couscous - 2 cups water - $\frac{3}{4}$ cup olive oil - $\frac{1}{4}$ cup apple cider vinegar - 1 teaspoon Dijon mustard - 1 teaspoon ground cumin - 1 clove garlic
- crushed - salt and pepper to taste - 1 red bell pepper
- chopped - 1 yellow bell pepper
- chopped - 1 $\frac{1}{2}$ pounds cooked shrimp
- peeled and deveined - 2 medium tomatoes
- chopped - 1 cup chopped fresh parsley - 1 cup crumbled feta cheese

Instructions

1. Pour water into a saucepan
2. and bring to a boil. Stir in couscous
3. cover
4. and remove from heat. Let stand for 5 minutes
5. then immediately fluff with a fork. (otherwise it will clump). Set aside to cool. In a small bowl
6. whisk together the olive oil
7. cider vinegar
8. Dijon mustard
9. garlic
10. salt and pepper. Set aside. In a large salad bowl
11. toss together the shrimp
12. cooled couscous
13. red and yellow bell peppers
14. tomatoes
15. parsley and feta cheese. Whisk vinaigrette to blend
16. then pour in about half of it over the couscous. Toss to coat
17. and add more dressing to coat thoroughly without drenching. Refrigerate at least 2 hours before serving.