



## GARLIC LEMON SHRIMP & VEGGIES

### INGREDIENTS:

1 pound peeled, deveined shrimp  
(I like to use the 31-40 size for this recipe)  
Zest of 1 lemon  
2 cloves of garlic, grated or smashed  
into a paste  
Salt and Pepper  
Olive oil  
1 bunch of broccoli, cut into florets  
1 zucchini, cut into half circles

1 yellow squash, cut into half circles  
1 red onion, sliced  
1 red bell pepper, sliced

### **Pesto Couscous**

1 cup Israeli couscous  
1.5 cups chicken stock  
2 T Pesto

Preheat oven to 425. In a bowl toss the shrimp with lemon zest, grated garlic, a pinch of salt and pepper, and a tablespoon of olive oil. Set this aside. Line a half sheet pan with aluminum foil. In a large bowl, mix together all the veggies with a tablespoon or 2 of olive oil and 1 large pinch of salt, make sure everything is coated. Layout in a single layer on the lined baking sheet. Bake for 12 minutes. Pull the pan out of the oven and lay the shrimp over the top of the veggies in a single layer. Put back in the oven for 5 minutes or so. This will depend on the size shrimp you have; the shrimp should be opaque and curled up into a C shape. If they curl completely into an O shape, they are overcooked. While the veggies are cooking, bring the chicken stock to a boil and add couscous. Cover and turn down to a simmer. Cook until completely done, probably 8-10 minutes. Stir pesto into fully cooked couscous.

Serve the shrimp and veggies on a bed of couscous.

Recipe courtesy of,  
Center Café Chef, Teresa McKenna

