



Quick and Easy Lemon Basil Grilled Shrimp & Couscous

Description

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This recipe for lemon basil grilled shrimp and couscous comes from the June/July issue of *Taste of Home*. I love burgers, hot dogs and steaks on the grill, but in the heat of the summer I also want dishes that are light and fresh.

The basil and lemon dressing is easy to mix up and gives the shrimp and couscous a fresh citrus flavor. If you've never made couscous don't be intimidated by it. It's an extremely easy and quick side dish to prepare. It's usually sold in the same aisle as rice. I actually prefer it over rice though, because the texture is light and in my opinion less heavy than rice.

The shrimp only takes 2-3 minutes to grill and the couscous takes roughly 10 minutes to make. You will have dinner ready in no time and more time to enjoy a nice summer evening.

Lemon Basil Grilled Shrimp & Couscous

Recipe Type: Entree

Author: Dawn

Ingredients

- 1 1/2 cups uncooked pearl couscous
- 1/3 cup lemon juice
- 1/4 cup olive oil
- 2 Tbsp Dijon mustard (I only used one because my daughter doesn't care for mustard)
- 3 garlic cloves, minced
- 1/2 tsp salt
- 1/4 tsp pepper
- 1/2 cup minced fresh basil, divided
- 2 lbs. uncooked large shrimp, peeled and deveined
- 2 tsp grated lemon peel

Instructions

1. Cook couscous according to package directions.
2. In a bowl, whisk lemon juice, oil, mustard, garlic, salt and pepper; stir in 1/4 cup basil.
3. Stir 1/4 cup dressing into cooked couscous; reserve remaining dressing.
4. Thread shrimp onto metal or soaked wooden skewers.
5. Grill shrimp, covered, over medium-high heat 2-3 minutes on each side or until shrimp turn pink.
6. Remove shrimp from skewers; toss with reserved dressing.
7. Serve with couscous. Sprinkle with lemon peel and remaining basil.

Linking to: [Treasure Box Tuesday](#) , [Work It Wednesday](#), [Foodie Fridays](#), [I'm Lovin' It Link Party](#)

Date Created

2014/07/14

Author

queenie