

Roasted Shrimp and Broccoli with Corn on the Cob

Servings: 2

Adapted from Cooking Light and Hannah Clinger, Cooking Light May 2011

Ingredients

2 cups broccoli florets
1 tablespoon grated lemon rind, divided
1/2 tablespoon fresh lemon juice
Pinch of salt
Pinch of pepper
1/2 lb peeled and deveined shrimp
Cooking spray
1 tablespoon extra-virgin olive oil
1/4 teaspoon crushed red pepper
1 package Near East Roasted Garlic & Olive oil couscous
1 tablespoon fresh parsley, chopped

Preparation

- 1) Preheat oven to 425°.
- 2) Cook broccoli in boiling water 1 minute. Drain and plunge into ice water; drain.
- 3) Combine 1/2 tablespoon lemon rind, juice, salt, and black pepper in a medium bowl. Add shrimp; toss to combine.
- 4) Combine oil, remaining 1 1/2 teaspoons rind and crushed red pepper in a large bowl. Add broccoli; toss to combine.
- 5) Arrange broccoli and shrimp in a single layer on a jelly-roll pan coated with cooking spray. Bake at 425° for 8 minutes or until shrimp are done.
- 6) Prepare couscous according to package directions. Sprinkle with parsley and serve on the side.