

# Coconut Shrimp with Harissa Spiced Vegetables



FEATURED PRODUCTS:  
MENU PARTS: Entrees

## DIRECTIONS

1. Cook shrimp to package instructions in 350°F oil until 165°F internal temperature.
2. Couscous: Saute Yellow onion in 1 teaspoon of olive oil, cook until translucent.
3. Bring water and coconut milk to a boil.
4. In a mixing bowl, place couscous, butter and salt and pepper, pour the boiling liquid over and mix well, let sit for 10 minutes.
5. Harissa Carrots: Preheat oven to 450°F.
6. Whisk garlic, oil, maple syrup, and harissa in a small bowl; season garlic mixture with salt and pepper.
7. Toss carrots and lemon with garlic mixture in a large roasting pan to coat; season with salt and pepper.
8. Roast, tossing occasionally, until carrots are tender and lemons are caramelized, 35-40 minutes.

## INGREDIENTS

8	Each	<u>Coconut Round Shrimp 16/20 ct.</u>
Couscous		
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1 1/4	Cup	Couscous
1/2	Cup	Chicken/Seafood Stock
1	Tablespoon	Butter
	ns	
1	Cup	Coconut Milk
1/4	Cup	Cilantro, Chopped
1/2	Cup	Yellow Onion, Rough Chop
1/4	Cup	Dried Currants
Harissa		
Carrots-		
1	Pound	Carrots, Peeled And Trimmed
4	Tablespoon	Butter
	n	
2	Tablespoon	Harissa
	n	
1	Teaspoon	Maple Syrup
2	Each	Garlic Cloves, Grated
1	Each	Lemon, Juiced