

Middle-Eastern Shrimp

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Serves/Makes: 6 | **Difficulty Level:** 3 | **Ready In:** < 30 minutes

Ingredients:

19 ounces stewed tomatoes
1/2 cup chopped onions
2 tablespoons olive oil
2 tablespoons balsamic vinegar
2 clove garlic, chopped,
3/4 teaspoon cumin
1/2 teaspoon ground allspice
1/4 teaspoon black pepper
1/4 teaspoon salt
1/8 teaspoon ground red pepper -- (cayenne)
1 1/3 cup water
1 cup couscous
3/4 teaspoon dried mint
2/3 cup crumbled feta cheese
1 pound shrimp -- shelled and deveined
mint leaves -- for garnish

Directions:

Stir together tomatoes with their liquid, onions, olive oil, balsamic vinegar, garlic, cumin, allspice, black pepper, salt and ground red pepper in a large bowl; break up tomatoes slightly with a wooden spoon.

Pour tomato mixture into medium-size saucepan. Cook covered, over medium heat for 10 to 12 minutes or until mixture is slightly thickened.

Meanwhile, bring the water to boiling in a small saucepan. Combine couscous and mint in a bowl. Add to boiling water; stir. Cover saucepan; remove from heat. Let couscous stand, covered for 5 minutes. Uncover; fluff with fork. Stir in half the feta cheese. Cover saucepan again.

Add shrimp to tomato mixture; cover and cook, stirring occasionally, for 2 to 3 minutes or until shrimp are cooked through.

To serve, spoon couscous on large platter; top with shrimp mixture and sprinkle with remaining feta cheese. Garnish with fresh mint leaves if desired.