



**Grilled Rosemary Skewer Shrimp with Couscous and**

# Balsamic Reduction

SERVES 4

PREP TIME 10 min

COOK TIME 10 min

## Ingredients

4 rosemary sprigs  
12 medium prawns, peeled and deveined  
2 gloves garlic, minced  
pinch kosher salt

## Directions

Soak the rosemary sprigs in water for 20 minutes.  
While the rosemary is soaking, place the prawns, garlic and kosher salt in a bowl and toss to coat.  
Skewer the prawns on the rosemary sprigs. Refrigerate until ready to grill.  
Preheat grill.  
Grill prawns for 3 - 5 minutes or until shrimp are cooked through.  
with a spoon put cous cous on a plate. Place shrimp skewer on top of cous cous and drizzle balsamic reduction.

## Couscous

3 cups couscous  
4 1/2 cups boiling water  
1 teaspoon salt  
1 tablespoon olive oil  
Add the salt and oil to boiling water. Spread couscous evenly in the bottom of a large casserole so that it is as thin a layer as possible.  
Add the water and cover tightly with plastic wrap. Wait until all the water is absorbed (about 15 minutes), then fluff with a fork

## balsamic reduction

Stir balsamic vinegar and honey together in a small saucepan and place over high heat. Bring to a boil, reduce heat to low, and simmer until the vinegar mixture has reduced to 1/3 cup, about 10 minutes.  
Set the balsamic reduction aside to cool.