



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 in 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.