

# LA<sup>in</sup>BLOOM

WORKING LUNCH

## Mediterranean Couscous

Serves 6

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*My friend Melissa introduced me to this recipe soon after we graduated from college, when we were first starting to learn about cooking and all things domestic. Easy to put together, healthy and as flavorful as the ingredients you decide to use, this quickly became our workday staple. In place of shrimp, you could substitute chicken or tofu. For the veggies, I like to go with what's seasonal.*

1 box of couscous	3 scallions, chopped
1 pound of peeled and deveined shrimp	juice of one lemon
1 large heirloom tomato, chopped	extra virgin olive oil
2 small cucumbers (or one large), peeled and deseeded, chopped	salt
1 red pepper, chopped	pepper
½ cup of mint leaves, roughly chopped	6 ounces feta (Greek or French)

Make the couscous according to the instructions on the box. This involves letting the couscous sit in boiling water, off the heat, for around five minutes.

While it's sitting, set a pan on medium heat and coat with olive oil. When the oil is warm, toss in the shrimp and season liberally with salt and pepper. After a couple of minutes, when they have started to turn opaque, give them a stir. Once just pink, after 3-5 minutes in total, they are done. Turn off heat and set aside.

Lightly fluff with a fork. In a large bowl, combine couscous, chopped veggies and shrimp. Drizzle liberally with olive oil, the juice of a lemon and salt and pepper to taste. Top with mint leaves and crumbled feta.