



Makes 4 Servings

Use Chantal® Copper Fusion® 11" Sauté Pan w/ Lid and
Copper Fusion® 1.7 Qt. Saucepan



Nancy Waldeck's Orange Shrimp on Citrus Couscous

Main Ingredients:

1 Cup White Wine

1 Cup Orange Juice

1 Tablespoon Grated Garlic

1 Tablespoon Chopped Dill

1 pound Large Shrimp, Shelled and Deveined

Kosher or Sea Salt and Freshly Cracked Black
Pepper to Taste

2 Cups Whole Wheat Couscous

3 Tablespoons Unsalted Butter in Small Pieces

1½ Cups Grated Pecorino Romano Cheese

Zest of 2 Oranges

2 Tablespoons Olive Oil

3 Tablespoons Minced Red Onion

2 Tablespoons Grated Fresh Ginger

Zest and Juice from 1 Orange

2 Navel Oranges, Peeled and sliced into Thin
Half Moons

2 Tablespoons Chopped Dill, plus more for garnish



Preparation:

1. Place the wine, juice, garlic, dill and shrimp in a zippy bag, seal and set in the refrigerator for at least an hour – up to 4 hours.
2. Remove the marinated shrimp from the refrigerator, drain the shrimp, discard the marinade and sprinkle with salt and pepper. Set aside while you prepare 2 cups of couscous as the package instructs in the Saucepan. Add the butter, romano and zest of 2 oranges to the cooked couscous and stir to combine. Cover and set aside
3. Sauté the onions and ginger in the oil, in the Sauté Pan over medium high heat for 2 minutes. Add the shrimp and sauté for an additional 3 to 4 minutes or until just pink. Remove from the heat and add in the zest, juice, oranges and dill from Saucepan. Serve the couscous topped with the shrimp and oranges and garnished with more dill.