

# Shrimp skewers with Lemon Couscous

## Recipe for 2 servings:

250 g couscous

250ml vegetable stock

½ bunch basil

2 Organic lemons

400g prawns

Olive oil

Couscous spice

Pepper, salt



## Preparation:

Give the couscous in a bowl, pour in hot broth and let soak for 10 minutes.

Meanwhile, wash the lemons, grate the peel finely and squeeze the juice.

Cut the basil into thin strips.

Add 2 tablespoons olive oil, half the lemon juice and the peel and the basil to the couscous and season with pepper and couscous spice. If the couscous is too dry, add a little vegetable stock.

Place the shrimp on skewers and drizzle with the remaining lemon juice. Season with salt and pepper and fry in olive oil, until that they are lightly brown.

Arrange the couscous with shrimp skewers on a plate and sprinkle with the remaining lemon zest.