

Lime Garlic Shrimp with Herbed Couscous

1 lb 16/20 shrimp, peeled and deveined
1/4 cup olive oil
3 cloves garlic, minced
3 T lime juice
2 T lemon juice
3 T cilantro, chopped
salt & pepper, to taste

Place the shrimp in a medium bowl. In a small bowl, combine the olive oil, garlic, lime juice, lemon juice and cilantro. Whisk together, pour over the shrimp, and toss to combine. Marinade for 15-20 minutes. Preheat grill to medium-high heat. Grill for about 2 minutes on each side. Serve with couscous.

Couscous

2 cups cooked couscous
2 T olive oil
1 T Italian parsley, chopped
1 T cilantro, chopped
lemon zest, to taste
salt & pepper, to taste

In a medium bowl, combine the couscous, olive oil, parsley, and cilantro. Toss together and season to taste with lemon zest, salt and pepper.

Recipe by Garden Chef Christina Curry



ATLANTA BOTANICAL GARDEN