



# FRESH FLAVORS RECIPE



## SUNDRIED TOMATO SHRIMP AND COUSCOUS SALAD

Serves 4

### INGREDIENTS

- 1lb peeled and deveined shrimp
- 1 tbsp Old Bay® Seasoning
- 2 tbsp TFM Extra Virgin Olive Oil
- ½ c Tom Gore® Chardonnay Wine
- Zest and juice of one lemon
- 1 c Rice Select Original Couscous, cooked to package directions
- 1 c sun dried tomatoes, julienne
- ½ c red onion, thinly sliced
- 1 head radicchio lettuce, sliced thin
- ¼ cup each, flat leaf parsley and basil, roughly chopped
- 1 tbsp TFM Extra Virgin Olive Oil
- Salt and fresh cracked pepper to taste



*This recipe  
pairs perfectly with*  
TOM GORE®  
CHARDONNAY

(Over)



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On the left side of the title, there are three stylized vegetable icons: a yellow bell pepper, a purple mushroom, and a green leafy vegetable. On the right side, there are three more stylized vegetable icons: a green leafy vegetable, a purple mushroom, and a yellow bell pepper.

## PREPARATION

Heat a deep skillet over medium high heat for 2 minutes. While skillet heats, toss shrimp with Old Bay Seasoning. Add olive oil to pan and swirl to coat. Add shrimp to skillet and sear until shrimp turns pink, about 2 minutes. Remove pan from the heat and add Tom Gore Chardonnay and lemon juice. Place pan back on the heat for another minute to allow wine to evaporate slightly and shrimp to cook through. Remove shrimp from the pan and set aside, reserving the pan sauce.

Meanwhile, make the couscous salad. In a large bowl combine Rice Select Original Couscous and all remaining ingredients, including the pan sauce. Transfer mixture to a serving platter and place shrimp over top. Finish with a drizzle of olive oil and lemon zest and serve immediately.