

# israeli couscous salad

## For the Dressing

2 limes, juiced  
1/4 cup good quality olive oil  
1 garlic clove, minced  
1 tbsp honey  
1/8 tsp dijon mustard  
salt & pepper to taste

## For the Salad

1 1/2 cups Israeli Couscous, uncooked  
1/2 english cucumber, seeded and chopped  
1/2 cup red and yellow grape tomatoes, quartered  
1/2 cup purple cabbage, thinly sliced  
1/4 cup cilantro, chopped  
1/4 cup feta, cubed  
  
1 avocado, sliced  
20 shrimp, uncooked

## Directions

1. Mix all of the dressing ingredients together into a large mason jar and pulse with a hand blender.
2. Cook the couscous as directed on the package. Set aside and let cool in the fridge.
3. For the shrimp, season with salt and pepper and desired spice (I use [Emeril's Essence](#) which has a nice creole flavour and great heat). In a medium frying pan over medium heat add butter and sauté the shrimp just until pink. Remove from heat and set aside.
4. In a large bowl, toss all of the prepped salad ingredients together EXCEPT the avocado and the shrimp. Add the cooled couscous and toss to combine.
5. Dress the salad to your desired liking (you may not need all the dressing) and make sure to taste it and adjust the salt and pepper if needed.
6. Serve and garnished each bowl with avocado and cooked shrimp.