

Grilled Shrimp with Pina Colada Inspired Couscous Salad

Serves 2

Ingredients:

Grilled Shrimp

- 1 lb. Shrimp (U-13/15)
- 1 Tbsp. Oil
- Seasoning:
 - o ½ Tsp. Kosher Salt
 - o ¼ Tsp. Black Pepper
 - o ¼ Tsp. Smoked Paprika
 - o ¼ Tsp. Granulated Garlic
 - o 2 Tbsp. Cracked Cinnamon (optional)

Dressing

- ¼ C. Greek Yogurt
- ¼ C. Coconut Milk
- 1 Tbsp. Honey
- ½ tsp. Kosher Salt
- ¼ tsp. Mace (ground)
- ¼ tsp. Nutmeg (ground)
- ¼ tsp. Cinnamon (ground)

Couscous Salad

- 4 C. Cooked Israeli Couscous
- 2 Tbsp. Shredded Coconut (sweetened)
- 2 Tbsp. Red Bell Pepper (diced)
- 2 Tbsp. Mint (chopped/torn)
- ¼ C. Pineapples (diced, grilling optional)
- ¼ C. Dressing

Step 1: Prepare grill with charcoal until coals are gray and hot.

Step 2: Mix all ingredients for dressing and set aside.

Step 3: In a large bowl, add ingredients for couscous salad and set aside.

Step 3: Oil shrimp and season with seasoning blend.

Step 4: Grill Shrimp over direct heat and sprinkle coals with cracked cinnamon.

Step 5: Plate Couscous salad and Shrimp.

Step 6: Enjoy!

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Ree Kem is the Research and Development Manager for Elite Spice Inc. in Sparks NV. He holds an AS in Culinary Arts from Johnson & Wales University and a BS in Food Science from the University of Maryland in College Park. Prior to Elite Spice, he was a Chef at Ridgewells Catering in Bethesda MD and Wardman Park Marriott in Washington DC. Ree is an active member in the Research Chef association (RCA) where he is certified as a Culinary Scientist. When he’s not engaged in work, he enjoys cycling, hiking and actively searching for new culinary adventures.

