

Couscous with Trapani-style pesto, prawns and California Prunes

by Viviana Dal Pozzo

Prep Time: 30 minutes
Cook Time: 30 minutes
Serves: 1-2

Ingredients:

For the pesto
35 g almonds
5/6 Piccadilly tomatoes
A sprig of basil
1/2 clove of garlic
salt
Oil to taste

For the couscous salad
4 California Prunes
1 glass of couscous
1 glass of water
A tablespoon of extra virgin olive oil
1/2 yellow pepper
1 slice of red onion
1/2 stick of celery
12 cherry tomatoes
1 small carrot
A few mint leaves
7/8 shrimp
1 clove of garlic
Salt and oil



Here's How:

1. Blend almonds, tomatoes, basil and garlic, add two tablespoons of oil and salt and mix.
2. Clean the prawns and sauté them for a few minutes with oil, salt and a clove of garlic.
3. Cut all the vegetables into squares and place them in a bowl. Add the California Prunes, some diced shrimp, chopped mint, oil, salt and pepper.
4. Cook the couscous, shell it and add all the ingredients, mix and decorate with the whole prawns and California Prunes.

If you want you can add slices of toasted almonds.

Link to Website: <https://www.californiaprunes.net/recipes/couscous-california-prunes/>