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Hot Roasted Vegetables and Shrimp

Ingredients

2 zucchini, cut into large chunks
2 red bell peppers, cut into large chunks
1 green bell pepper, cut into large chunks
1 yellow or orange bell pepper, cut into large chunks
3-4 portobello mushroom caps, cut into large chunks
1 large red onion, quartered and separated
1 can jumbo black pitted olives, drained
1 bottle salad dressing
1 lb frozen shrimp
2 boxes instant couscous

Servings

6

Person

Preparation

- 1 In a large bowl, combine all of the vegetables, the olives, and enough of the salad dressing to coat the vegetables
- 2 Mix, and let stand at room temperature for at least one hour, and up to several hours
- 3 Defrost the shrimp and marinate in some salad dressing for an hour
- 4 Preheat the oven to 250°C
- 5 Make the couscous according to package directions, and set aside
- 6 Add veggies to a roasting pan, and cook for 20 minutes
- 7 Add the shrimp, and continue cooking until the shrimp are done, 5 minutes
- 8 Fluff the couscous with a fork, and place in a large serving platter
- 9 Top with veggie mixture, including any pan juices
- 10 Enjoy hot, room temperature, or cold

Cooks Note

Serves 6
