

# LEMONY SHRIMP WITH WHITE BEANS AND COUSCOUS

1 ½ cups couscous

1 tbsp olive oil

2 cloves garlic, chopped

4 scallions, chopped

1 pound medium shrimp, peeled and deveined

1 15.5 oz can cannellini beans, drained and rinsed

1 tbsp butter

½ cup fresh flat leaf parsley

2 tbsp fresh lemon juice

In saucepan, bring 2 cups water to a boil. Stir in couscous. Cover and let sit off heat for 5 minutes; fluff with a fork before serving.

Meanwhile, heat olive oil in large skillet over medium-high heat. Add the garlic and scallions and cook for 30 seconds. Add the shrimp and cook, stirring, until they begin to turn pink, about 3 minutes.

Stir in the beans, parsley, lemon juice, and butter. Salt and pepper to taste. Cook until heated through, 2 to 3 minutes. Serve with the couscous.