

BOTASEA

Skewered Shrimps with Salsa Verde and Couscous paired with Botasea Rosso Biondino

Serves six people

2 pounds unpeeled 25/30 shrimp

Marinade

1 lemon, juiced

1.5 tablespoons soy sauce

1/3 cup extra virgin olive oil

1/2 tablespoon Dijon mustard

1 tablespoon red chili flakes

Salsa Verde

1/2 cup Italian parsley

1 tablespoon fresh oregano

2 anchovy filets

1 tablespoon capers

1 tablespoon lemon juice

1/2 teaspoon red chili flakes

1/4 cup extra virgin olive oil

2 cups Israeli couscous

1 bunch green onions, whites only sliced

1 tablespoon extra virgin olive oil

6 radicchio leaves, sliced



1. Combine the marinade ingredients. Place the shrimp on skewers and then into the marinade for 30 minutes.
2. Use a food processor to emulsify the Salsa ingredients.
3. Cook the couscous according to the instructions.
4. Grill the shrimp.
5. Sauté the green onion in the olive oil until translucent then add the radicchio for a few seconds. Stir in the couscous and season. Place a mound of couscous on each plate, top with a skewer of shrimp and drizzle with Salsa Verde.

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