

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Shrimp en Papillote with Couscous

BY CHEF MARTY SLAVIN

(Serves 4) Couscous Ingredients

2 tbsp. white wine
(we suggest Bouchaine
Pinot Blanc)

1 tbsp. grapeseed oil

Juice of one lemon

1 tbsp. minced parsley

1 tbsp. minced garlic

1 tbsp. minced cilantro

¼ cup grated Parmesan
cheese

1 tsp. curry powder

½ lbs. Israeli couscous,
cooked according to
package directions

Shrimp Stuffing Ingredients

1 ¼ lbs. raw, peeled
and deveined shrimp
(remove tails)

1 tsp. powdered ginger

2 tbsp. grapeseed oil

Juice of 2 lemons

1 tbsp. minced thyme

1 tbsp. minced parsley

Directions

Preheat oven to 375°F.

Prepare the couscous. In a medium bowl, whisk the wine, grapeseed oil, lemon juice, parsley, cilantro, cheese and curry powder. Add the cooked couscous a mix well.

Fold and crease the squares of parchment paper in half. Open and divide the couscous into the center of each paper, leaving 3" edge clean and free. Portion the raw shrimp over the couscous.

In a separate bowl, whisk together the ginger, grapeseed oil, lemon juice, thyme and parsley. Drizzle over the shrimp.

Seal the paper. Arrange the packets on a cookie sheet and bake for 14-15 minutes. Remove the pan and let the packets rest for 2-3 minutes. Once rested, carefully remove the packets from the pan, put on serving papillotes and open papillotes with knife or scissors.