



Shrimp Scampi with Asparagus Casserole

Prep Time: 4 minutes

Cook time: 25 minutes

Makes: 3 - 4 servings

- 1 carton (12 oz) SeaPak® Shrimp Scampi, frozen
- 1 package (10 oz) plain cous cous (about 1 ½ cups dry)
- 1 can (14 oz) vegetable broth
- 1 lb fresh asparagus, chopped into 2" pieces (about 2 cups)
- ½ cup shredded Parmesan cheese

PREHEAT oven to 425°.

CHOP asparagus. Pour dry, uncooked couscous into 6" x 8" in glass baking dish. Add can of vegetable broth and stir with fork.

SPREAD asparagus over couscous. Spread shrimp in a single layer on top of asparagus. Sprinkle cheese on top of shrimp.

BAKE for about 22 to 25 minutes or until shrimp are fully cooked.

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