

RASPBERRY VINAIGRETTE CONFETTI SHRIMP COUSCOUS

BRICKMAN'S

This Raspberry Vinaigrette Confetti Shrimp Couscous is a dish that's as light and refreshing but satisfying enough to be a meal in itself. It's perfect for a quick lunch, a light dinner, or even a potluck side dish that's sure to impress.






Ingredients:

- 6 oz. Brickman's® Tomato Basil Couscous - #964707
- 2 oz. Fully Cooked Shrimp
- 2 oz. Raspberry Dressing
- 4 oz. Raspberries
- 2 oz. Diced Squash
- 2 oz. Diced Zucchini
- 2 oz. Crumbled Feta
- 1 oz. Chopped Pecans
- 2 oz. Golden Raisins
- 2 oz. Diced Red Onion
- 1 oz. Fresh Parsley

Instructions:

1. Toss all ingredients in a large mixing bowl.
2. Chill & Serve.

Product	Description	Code #	Pack Size
 <p>Brickman's® Tomato Basil Couscous</p>	<p>Tender Israeli couscous, tomatoes, cucumbers, onions, and basil are brought together with a balsamic vinaigrette.</p> <p> </p>	964707	2/5 lb. Containers

LEGEND:  Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher



follow us @sandridgefood



SCAN TO VISIT OUR
GFS MICROSITE