

# Barbecued seafood and pearl couscous salad



This stunning Australian Prawns and pearl couscous salad brings a touch of elegance to weeknight dinners.

## Ingredients:

1. 2 (about 300g) squid tubes, scored, cut into 5cm pieces
2. 300g peeled green prawns, tails intact
3. 3/4 cup fresh coriander leaves
4. 1 garlic clove, crushed
5. 1 lemon, rind finely grated, juiced
6. 2 1/2 tablespoons extra virgin olive oil
7. 3 teaspoons harissa
8. 2 sweet corn cobs, husks removed
9. 160g (1 cup) pearl couscous
10. 65g (1/4 cup) fresh aioli
11. 300g mixed grape tomatoes
12. 2 green shallots, thinly sliced

13. Baby coriander leaves, to serve

## Method:

1. Place squid and prawns in a bowl. Finely chop 1/4 cup of the coriander leaves. Add the chopped coriander, garlic, lemon rind, 1 tbs lemon juice, 1 1/2 tbs oil and 1 tsp harissa to the bowl. Stir to combine. Cover. Place in the fridge.
2. Meanwhile, preheat a barbecue or chargrill on medium-high. Drizzle corn with 2 tsp oil. Season. Cook, turning, for 12 minutes or until lightly charred and tender. Cool slightly. Remove kernels from the cob.
3. Cook couscous in a saucepan of boiling salted water for 8 minutes or until just tender. Drain and transfer couscous to a bowl. Combine aioli, remaining harissa and 1-2 tsp lemon juice in a bowl.
4. Combine tomatoes and remaining oil in a bowl. Season. Cook, turning, for 3 minutes or until lightly charred. Transfer to bowl. Season seafood mixture. Cook, turning, for 3-4 minutes or until just cooked through.
5. Add corn, remaining coriander, shallot, seafood and remaining lemon juice to the couscous. Toss gently to combine. Divide among bowls. Drizzle with the harissa aioli. Sprinkle with baby coriander.