

Campfire Garlic Shrimp with Tomato, Spinach and Couscous

1 cup couscous

1 8 oz. package fresh spinach

1 lb. grape or cherry tomatoes, quartered

2 large cloves garlic, thinly sliced

20 large peeled and deveined shrimp

2 tbsp. extra-virgin olive oil

Salt and pepper to taste

Prepare your fire, plan on the heat being about 350 degrees.

Rip off 4 pieces of aluminum foil, approximately 12 inches long and lay on a baking sheet

In a small bowl, combine the couscous with 1/2 cup water.

Divide the spinach on the pieces of foil. Top with the couscous, then the tomatoes, garlic and shrimp. Drizzle with the oil and sprinkle with salt and teaspoon pepper.

Cover with another piece of foil and fold each edge up and over three times. Roast (covered) for 15 minutes.

Transfer each packet to a plate. Using scissors or a knife, cut an "X" in the center and fold back the triangles.