
Grilled Chili Lime Shrimp Kabobs

Sendik's Fine Foods

Internet Address: Visit our online Cook Book at www.sendiksfinefoods.com

Ingredients

1/4 cup lime juice freshly squeezed
2 tablespoons olive oil extra virgin
2 teaspoons lime zest
1 jalapeño pepper seeded and minced
1 clove garlic crushed
2 teaspoons chili powder
1/2 teaspoon cumin powder
1/2 teaspoon sugar (or Stevia or honey for Paleo diets)
1/4 cup cilantro finely chopped
1/2 teaspoon salt
12 ounces large raw shrimp
1 small red onion cut into large chunks
1 green bell pepper cut into large chunks

Instructions

1. Prepare bamboo skewers by soaking them in warm water for 45 minutes to an hour. If you do this first, they should be adequately soaked by the time the shrimp are finished marinating.
2. In a medium mixing bowl, stir together the lime juice, olive oil, lime zest, jalapeño, garlic, chili powder, cumin, sugar (or honey), cilantro and salt. Stir together until mixed.
3. Stir shrimp into the marinade. Cover and refrigerate for 45 minutes to 1 hour.
4. Preheat grill to high. Slide the shrimp, bell pepper, and onion chunks alternating. Brush the kababs with the remaining marinade being careful to cover the vegetables.
5. Place kabobs on grill over high heat and cook over an open grill for 3-5 minutes. Using tongs, turn skewers and grill for another 3-5 minutes or until shrimp are opaque and cooked through. Remove from grill to a serving platter.

Enjoy!

Seafood Appetizer