

FIRECRACKER SHRIMP



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Uncooked Shrimp, Peeled And Deveined	2 lb.	Cilantro, Chopped	1 Tsp.
Olive Oil	1 Tbsp.	Salt	½ Tsp.
Garlic, Minced	3 Cloves	Pepper	½ Tsp.
Chipotle Peppers, Chopped	2	Crushed Red Pepper	½ Tsp.
Juice Of Lemon	1	Cayenne Pepper	¼ Tsp.
Paprika	1 Tbsp.		



PREPARATION

- Preheat the grill to medium-high heat.
- In a small bowl, whisk together the olive oil, minced garlic, chopped chipotle peppers, lemon juice, paprika, cilantro, salt, black pepper, crushed red pepper, and cayenne pepper.
- Add the peeled and deveined shrimp to the bowl with the marinade and toss to coat thoroughly.
- Thread the shrimp onto skewers, leaving a little space between each shrimp.
- Grill the shrimp skewers for 2-3 minutes per side or until the shrimp are pink and cooked through.
- Serve hot and enjoy your Keto Grilled Firecracker Shrimp!