

GRILLED SHRIMP



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Jumbo Shrimp, Peeled and Deveined	1 lb	Italian Seasoning	1 Tbsp.
Salt And Pepper	To Taste	Lemon Juice	1 Tbsp.
Olive Oil	½ Cup	Soy Sauce	2 Tbsp.
Apple Cider Vinegar	¼ Cup	Dijon Mustard	1 Tsp.
Garlic Cloves, Minced	3		



PREPARATION

- ✔ Preheat your grill to medium-high heat.
- ✔ In a bowl, combine the olive oil, apple cider vinegar, minced garlic, Italian seasoning, lemon juice, soy sauce, and Dijon mustard. Mix well to create the marinade.
- ✔ Season the peeled and deveined shrimp with salt and pepper to taste.
- ✔ Place the seasoned shrimp in a shallow dish and pour the marinade over them. Toss to ensure the shrimp are evenly coated. Let them marinate for about 15 minutes to allow the flavors to infuse.
- ✔ Once the grill is hot, carefully place the marinated shrimp on the grill grates. Cook for approximately 2-3 minutes per side, or until the shrimp turn pink and opaque. Be careful not to overcook them, as shrimp cook quickly.
- ✔ While grilling, you can brush any remaining marinade onto the shrimp for added flavor, if desired.
- ✔ Once the shrimp are cooked, remove them from the grill and transfer them to a serving platter.
- ✔ Enjoy!