

GRILLED LIME SHRIMP



SERVING SIZE

4



INGREDIENTS

ITEM

Uncooked Shrimp, Shelled and Deveined
Fresh Lime Zest
Ground Cumin
Dried Oregano
Salt

QUANTITY

1 Lb.
½ Tsp.
½ Tsp.
½ Tsp.
1 Tsp.

ITEM

Black Pepper
Olive Oil
Freshly Squeezed Lime Juice
Garlic Cloves, Minced

QUANTITY

½ Tsp.
2 Tbsp.
3 Tbsp.
3



PREPARATION

- In a bowl, combine lime zest, cumin, oregano, salt, pepper, olive oil, lime juice, and minced garlic to make a marinade.
- Add the shrimp to the bowl and toss well to coat evenly.
- Cover and marinate in the refrigerator for 20-30 minutes.
- Preheat your grill or grill pan to medium-high heat.
- Thread shrimp onto skewers (if using wooden skewers, soak them in water for 15 minutes first).
- Grill shrimp for 2-3 minutes on each side, until pink and cooked through.
- Grill fennel alongside the chicken for about 4-5 minutes per side until tender and charred.
- Remove from grill and serve hot with extra lime wedges on the side. Enjoy!