

MEDITERRANEAN GRILLED SHRIMP KABOBS



SERVING SIZE

6



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Extra Virgin Olive Oil	¼ Cup	Paprika	1 Tsp.
Lemons Zest	2	Ground Coriander	½ Tsp.
Garlic Cloves, Minced	4	Red Pepper Flakes	½ Tsp.
Fresh Parsley, Packed and Chopped	¼ Cup	Large Shrimp, Peeled and Deveined	2 Lbs.
Dried Oregano	1 Tsp.		



PREPARATION

- In a large bowl, combine olive oil, lemon zest, garlic, parsley, oregano, paprika, coriander, and red pepper flakes.
- Add the shrimp to the bowl and toss to coat evenly. Cover and refrigerate for 15-30 minutes.
- Thread marinated shrimp onto skewers. Preheat grill or grill pan over medium-high heat.
- Grill the shrimp kabobs for 2-3 minutes per side or until pink, opaque, and lightly charred.
- Remove from heat and serve immediately. Enjoy!