



SWEET & SPICY GRILLED SHRIMP



INGREDIENTS

ITEM	QUANTITY
• Large Shrimp, Peeled and Deveined	5 Oz.
• Extra Virgin Olive Oil	1 Tsp.
• Pure Maple Syrup	1 Tsp.
• Fresh Lemon Juice	1 Tsp.
• Paprika	½ Tsp.
• Cayenne Pepper	¼ Tsp.
• Dried Oregano	¼ Tsp.
• Garlic-infused Olive Oil	¼ Tsp.
• Pinch of Red Pepper Flakes, Optional	
• Salt and Black Pepper, to taste	

SERVING SIZE

1



PREPARATION

- Pat the shrimp dry with paper towels.
- In a small bowl, whisk together the olive oil, maple syrup, lemon juice, paprika, cayenne, oregano, garlic-infused olive oil, red pepper flakes, salt, and pepper.
- Add the shrimp and toss until evenly coated.
- Cover and refrigerate for 20-30 minutes.
- Preheat a grill or grill pan over medium-high heat. Thread the shrimp onto skewers if using an outdoor grill.
- Grill the shrimp for approximately 2-3 minutes per side, until pink, opaque, and cooked through.