

Grilled Shrimp Skewers

Yield: 4 Servings **Author:** Lauren

Prep time: 10 Min Cook time: 8 Min Total time: 18 Min

Shrimp marinated in delicious seasonings, stuck on a skewer, and grilled for all the flavor of shrimp scampi without all the butter

INGREDIENTS:

- 2 lbs Raw Shrimp- cleaned
- 1/8 cup Olive Oil
- 2 Tbsp Lemon Juice
- 2 tsp Italian Seasoning
- 1 Tbsp Minced Garlic
- 2 Tbsp Dried Parsley
- 1 tsp Salt
- 1/2 tsp Pepper

INSTRUCTIONS:

1. In a Large Zip Bag add in the cleaned shrimp
2. In a Small Bowl, Mix the Olive Oil, Lemon Juice, and all the seasonings and stir until combined
3. Pour the mix into the zip bag, let the air out of the bag and massage the bag until the shrimp are evenly coated
4. Set shrimp with marinade in the fridge for 30 minutes- DO NOT exceed 1 Hour (The lemon juice will begin to cook your shrimp)
5. Heat the grill
6. Place the shrimp onto the skewers, leaving some room to grab and flip the skewer over- This will ensure no shrimp get lost the the fire as well
7. Cook the shrimp for about 4 minutes on each side or until the grey has gone from the shrimp and are cooked though
8. Serve with your favorite Veggie or Salad and Enjoy!