

Gamberoni alla diavola con zucchine grigliate

Ingredients:

- * 4 large shrimp
- * 1 zucchini
- * 2 dried red chili peppers
- * 20 ml extra virgin olive oil
- * 1 lemon
- * Salt and pepper

Steps:

1. Start by cleaning the shrimp, rinsing them well and removing the heads and tails, but be careful to leave the tails intact.
2. Use a sharp knife to pierce the top of each shrimp's tail, making it easier to clean.
3. Rinse the shrimp again and pat them dry gently with a paper towel.
4. In a separate bowl, whisk together the olive oil and lemon juice, and stir in the chili peppers, salt, and pepper.
5. Add the shrimp to the marinade and refrigerate for at least an hour.
6. While the shrimp are marinating, prepare the zucchini. Wash it well and slice it into 2 cm-thick slices.
7. Toss the zucchini slices with a little olive oil.
8. Once the shrimp have marinated, preheat the grill to medium-high heat.
9. Arrange the shrimp, zucchini slices, and reserved lemon half on the grill.
10. Grill the shrimp, zucchini, and lemon for about 5-7 minutes, or until the shrimp are pink and cooked through.
11. Serve the shrimp and zucchini hot, garnished with the remaining lemon half.