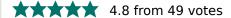
# Mediterranean Grilled Shrimp Kabobs Recipe

Suzy Karadsheh



PREP TIME COOK TIME MARINATE IN THE FRIDGE
10 mins 6 mins 30 mins

COURSE CUISINE SERVINGS CALORIES
Appetizer Mediterranean 6 people 262.6 kcal

# **INGREDIENTS**

#### For the Marinade

- 1/3 cup Extra virgin olive oil
- Zest of 2 lemons
- 4 garlic cloves minced
- ¼ cup packed chopped fresh parsley
- 1 teaspoon oregano
- 1 teaspoon paprika
- ½ teaspoon <u>coriander</u>
- ½ teaspoon red pepper flakes

# For the Shrimp

- 2 lb large shrimp peeled and deveined
- Kosher salt

# **INSTRUCTIONS**

1. Combine the marinade ingredients in a small bowl. Reserve 2 tbsp of the marinade in a separate bowl for later.

1 of 3 1/2/21, 12:20 PM

- 2. Pat the shrimp dry and season with kosher salt. Place the shrimp in a large bowl and pour the marinade all over. Toss to combine.
- 3. Cover and refrigerate for 20 to 30 minutes (do not go longer).
- 4. Thread the shrimp on skewers, about 4 large shrimp per skewer. (If using bamboo skewers they need to be soaked in water for at least 30 minutes first).
- 5. **To grill on an outdoor gas grill.** Preheat a gas grill to high. Then, reduce heat to low (temperature should be somewhere between 275 to 325°F). Carefully grease the cooking grates. Once the grill reaches the recommended temperature, add the shrimp skewers and close the lid. Cook shrimp for 2 to 3 minutes on each side or until no longer translucent.
- 6. **To grill on an indoor griddle or cast iron grill.** Heat a dry griddle over medium-high heat until hot but not smoking. Add the shrimp skewers and cook on one side about 3 or 4 minutes. Turn shrimp over and cook another 2 to 3 minutes.
- 7. Transfer the grilled shrimp skewers to platter and spoon the remaining marinade your reserved earlier over the grilled shrimp skewers. Add a splash of lemon juice. Serve immediately.

## **NOTES**

- **Leftovers:** To store leftover grilled shrimp, remove it from the skewers. Store in a tight-lid glass container in the fridge for up to 2 days. You can enjoy it cold as an appetizer or over a <u>salad</u>.
- Visit <u>Our Shop</u> to browse quality Mediterranean ingredients including <u>extra virgin olive oils</u> and spices used in this <u>recipe</u>.

## NUTRITION

Calories: 262.6kcal Carbohydrates: 1.2g Protein: 31.1g

Fat: 14.1g Saturated Fat: 2g Cholesterol: 381mg

Potassium: 136.6mg Fiber: 0.4g Sugar: 0.1g

Vitamin A: 213.6IU Vitamin C: 6.8mg Calcium: 228.2mg

Iron: 3.5mg

2 of 3 1/2/21, 12:20 PM

# **KEYWORD**

Grilled Shrimp Kabobs, Shrimp Kabobs, Shrimp Skewers

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3 of 3 1/2/21, 12:20 PM