




Mediterranean Grilled Shrimp Kabobs Recipe

[Suzy Karadsheh](#)

★★★★★ 4.8 from 49 votes

			
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 [coriander](#)
- 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.

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 [salad](#).
- **Visit [Our Shop](#)** to browse quality Mediterranean ingredients including [extra virgin olive oils](#) and spices used in this [recipe](#).

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		



KEYWORD

Grilled Shrimp Kabobs, Shrimp Kabobs, Shrimp Skewers

Tried this recipe?

Mention [@themediterraneandish](#) or tag [#themediterraneandish](#)!

[*https://www.themediterraneandish.com/mediterranean-garlic-shrimp-skewers/*](https://www.themediterraneandish.com/mediterranean-garlic-shrimp-skewers/)