

Grilled Marinated Shrimp



Rated: ★★★★★

Submitted By: Robbie Rice

Photo By: jrbaker

Prep Time: 30 Minutes

Cook Time: 10

Minutes

Ready In: 2 Hours 40

Minutes

Servings: 6

"This makes the best shrimp! Remove from skewers and serve on a bed of pasta with sauce for a great meal."

INGREDIENTS:

1 cup olive oil	2 teaspoons dried oregano
1/4 cup chopped fresh parsley	1 teaspoon salt
1 lemon, juiced	1 teaspoon ground black pepper
2 tablespoons hot pepper sauce	2 pounds large shrimp, peeled and deveined with tails attached
3 cloves garlic, minced	skewers
1 tablespoon tomato paste	

DIRECTIONS:

1. In a mixing bowl, mix together olive oil, parsley, lemon juice, hot sauce, garlic, tomato paste, oregano, salt, and black pepper. Reserve a small amount for basting later. Pour remaining marinade into a large resealable plastic bag with shrimp. Seal, and marinate in the refrigerator for 2 hours.
2. Preheat grill for medium-low heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade.
3. Lightly oil grill grate. Cook shrimp for 5 minutes per side, or until opaque, basting frequently with reserved marinade.

Nutrition Information

Servings Per Recipe: 6

Calories: 447

Amount Per Serving

Total Fat: 37.5g

Cholesterol: 230mg

Sodium: 800mg

Amount Per Serving

Total Carbs: 3.7g

Dietary Fiber: 1.4g

Protein: 25.3g

**Save
Time on
Dinner**

*Makes planning
easy.*

-- Angela Sackett



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