



A Cook's Companion

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Spicy Shrimp Kabobs with Tomatoes & Herbs

serves 2

Grilling shrimp couldn't be simpler! Raise the bar for patio dining with these scrumptious, skewered shrimp. The marinade comes together quickly with a few pulses in a mini food processor and tender shrimp marinate for a quick 30 minutes. We recommend using fresh shrimp, but frozen shrimp would also work well for this recipe.

- 1 pound fresh jumbo shrimp (21-25 per pound), peeled and de-veined
- 1 lemon, sliced in wedges
- 1 (10 oz) container of cherry tomatoes

Marinade Ingredients:

- 3 tablespoons extra virgin olive oil
- 1 tablespoon fresh lemon juice
- 1 tablespoon tomato paste
- 1/2 teaspoon honey
- 1 serrano pepper, seeds removed, halved
- 1/2 large shallot, roughly chopped
- 2 large cloves garlic, roughly chopped
- 2 tablespoons fresh basil leaves, chopped
- 1 tablespoon fresh parsley
- 1/2 teaspoon dried oregano
- 1 teaspoon salt
- 1 teaspoon pepper

Shrimp Kabob Directions:

1. Blend all of the marinade ingredients together in a small food processor until combined.
2. Completely clean, devein, and remove the outer shell of the shrimp. Place the cleaned and rinsed shrimp in a paper towel-lined bowl. If you're using frozen shrimp, remove from the freezer and place in a colander. Run cold water over the shrimp until they are thawed.
3. Carefully coat the shrimp with the marinade, cover, and refrigerate. Marinate for 30 minutes.
4. Meanwhile, if using wooden skewers, soak them in water for 30 minutes.
5. Skewer the marinated shrimp, alternating with the cherry tomatoes. Add a lemon wedge to the end of each kabob.
6. Fire up the grill until very hot. Make sure that the grilling grate is clean and oiled. Grill for 2-3 minutes on each side until the shrimp is just cooked and turns opaque.