



Garlic Shrimp Skewers

Ingredients:

- 1 tsp. pureed garlic
- 2 tbsp. olive oil
- 1 tsp. chopped parsley
- 1 tsp. lemon juice
- 15 jumbo shrimp, peeled

Directions:

In a bowl, mix together the olive oil, garlic, chopped parsley, and lemon juice.

Add shrimp to the bowl and toss to coat.

Allow to sit in the fridge for one hour or longer to marinate.

Once marinated, place 4-5 shrimp on 3-4 skewers and then place on the grill, cooking for 3-5 minutes or until shrimp is no longer pink inside.

Turn frequently to prevent burning.

Nutrition information (makes 3 servings): 120 calories, 0 grams of carbs, 9.8 grams of fat, 7.8 grams of protein