

Spicy Grilled Shrimp

Fast & Easy to prepare!

Ingredients

- 1 clove garlic, minced
- 1 tsp coarse salt
- ½ tsp cayenne pepper
- 1 tsp paprika
- 2 Tbls olive oil
- 2 tsp lemon juice
- 2 pounds large shrimp, peeled & deveined
- 8 lemon wedges for garnish



Directions

1. Preheat grill for medium heat.
2. In a small bowl, crush the garlic with the salt. Mix in cayenne pepper and paprika, and then stir in olive oil and lemon juice to form a paste. In a large bowl, toss shrimp with garlic paste until evenly coated.
3. Lightly oil grill grate. Cook shrimp for 2 to 3 minutes per side, or until opaque. Transfer to a serving dish, garnish with lemon wedges, and serve.

Makes 8 servings

Nutrition Facts:

Calories 164
Total Fat 5.9g
Total Carbohydrates 2.7g
Dietary Fiber 1.1g
Protein 25.1g

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