

Grilled Pesto Shrimp Kabobs

Pair them with a fresh garden salad and a slice of melon!

Ingredients

1 lb jumbo shrimp, peeled and deveined
1 cup fresh basil leaves, chopped
1 clove garlic
¼ cup shredded parmesan cheese
3 Tbls olive oil
Salt & pepper



Directions

1. Toss basil leaves, garlic, parmesan, olive oil and seasonings together in the bowl of a food processor and pulse until blended smooth.
2. Combine raw shrimp with pesto and allow to marinate for an hour. (I don't always have an hour and it still tastes great)
3. Soak 4 wooden skewers in water for 20-30 minutes. Thread shrimp onto skewers and place on metal outdoor grill pan.
4. Cook over medium-hot grill until shrimp turn pink. Remove from heat immediately to avoid over-cooking. 6-8 minutes should be enough.
5. Garnish with fresh basil & extra shredded parmesan if desired.

Makes 4 servings

Nutrition Facts:

Calories	220
Total Fat	13g
Total Carbohydrates	1g
Dietary Fiber	0g
Protein	25g