

## Dilly Grilled Shrimp with Dill Aioli

Simple flavors combine for a winner!

### Ingredients

8 oz large shrimp, peeled & deveined  
1 Tbsp olive oil (I used dill infused for extra flavor)  
2 cloves garlic, minced  
Juice from 1 lemon  
1 tsp dried dill

### Aioli:

3 Tbsp light mayo  
2 oz plain Greek yogurt  
1 tsp dried dill  
1 tsp dried parsley  
½ tsp celery salt  
½ tsp garlic powder  
½ tsp onion powder  
½ tsp sea salt



### Directions

1. Combine oil, garlic, lemon juice and dill in resealable bag or covered bowl. Add shrimp and toss to coat.
2. Combine aioli ingredients and chill until serving.
3. Thread shrimp onto skewers and grill over medium heat until pink, turning once.
4. Serve each portion with ¼ of the aioli sauce.

Makes 2 servings (this recipe easily doubles)

### Nutrition Facts for Shrimp:

Calories	195
Total Fat	8.9g
Total Carbohydrates	1.7g
Dietary Fiber	0g
Protein	25.8g

### Nutrition Facts for Aioli: (1/4 recipe)

Calories	81
Total Fat	2.6g
Total Carbohydrates	3.8g
Dietary Fiber	0g
Protein	11g