

RECIPE | TOMATOES

GRILLED SHRIMP SKEWERS WITH JUNO BITES



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INGREDIENTS

- 1 pint Pure Flavor® Juno Bites Red Grape Tomatoes
- 2 lb large shrimp (peeled and deveined)
- 1 clove garlic
- 2 lemons
- 2 tbsp olive oil
- 1 bunch fresh dill
- 1 tsp Cajun seasoning or ½ tsp cayenne pepper
- 1 pinch salt and pepper
- 5-8 skewers

DIRECTIONS

1. Grate the zest of one lemon in a bowl. Then, squeeze lemon juice into bowl. Whisk in olive oil, garlic, 3 tablespoons chopped dill, Cajun seasoning or cayenne pepper, and salt and peppers until blended.
2. Add shrimp and toss to coat. Thread shrimp and tomatoes alternately on skewers.
3. Place on hot grill grate and cook 4 to 5 minutes, turning occasionally, or until shrimp are no longer transparent and tomatoes begin to burst.
4. Transfer to platter and garnish with remaining dill and lemon.



TOTAL TIME

15 minutes

PREP TIME

10 minutes

COOK TIME

5 minutes

SERVES

4

COOKING LEVEL

Easy