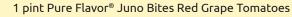


TOTAL TIME 15 minutes PREP TIME 10 minutes COOK TIME 5 minutes SERVES 4 COOKING LEVEL Easy

RECIPE | TOMATOES

GRILLED SHRIMP SKEWERS WITH JUNO BITES



- 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

- Grate the zest of one lemon in a bowl. Then, squeeze lemon juice into bowl. Whisk in olive oil, garlic,
 3 tbsp. 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.

