

Jerk-Spiced Shrimp with Pineapple Salsa and Rice

Servings: 2

From <http://www.myrecipes.com/recipe/jerk-spiced-shrimp-10000001911385/>

Ingredients

1/2 tablespoon sugar
1/2 tablespoon paprika
1/4 teaspoon salt
1/4 teaspoon garlic powder
1/4 teaspoon ground red pepper
1/8 teaspoon ground thyme
1/8 teaspoon ground allspice
1 tablespoon olive oil
3/4 lb peeled and deveined large shrimp
Cooking spray
1 cup chopped pineapple
1/4 cup chopped cucumber
1/4 cup sliced red onion
1 tablespoon chopped cilantro
1 teaspoon cider vinegar
1 cup rice

Preparation

- 1) Cook rice according to package directions.
- 2) Prepare grill to medium-high heat.
- 3) Combine first 7 ingredients. Combine oil and shrimp in a large bowl; toss well to coat. Sprinkle spice mixture over shrimp; toss to coat. Thread shrimp evenly onto 4 (8-inch) skewers. Place skewers on a grill rack coated with cooking spray; grill 6 minutes or until done, turning once.
- 4) Meanwhile, combine pineapple, cucumber, red onion, cilantro, and cider vinegar.
- 5) Divide rice among each plate. Top with shrimp and pineapple salsa.