

Grilled Chili Lime Shrimp

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- 2 Tablespoon olive oil
- juice and zest from 1 lime
- 1 teaspoon chili powder
- 3 garlic cloves, minced
- 2 pounds large shrimp, deveined and peeled
- bamboo skewers

Mix together the first 4 ingredients and stir into the shrimp. Marinate in the refrigerator for 30 minutes.

While the shrimp is marinating, soak the bamboo skewers in water for 15-20 minutes.

Stick the shrimp onto the skewers. Discard any remaining marinade.

Preheat the grill to about 400 - 450 degrees.

Place the shrimp skewers on the grill and cover. Grill 2 minutes. Flip and grill another 2 minutes or until opaque.