

IN THE KITCHEN WITH



Shrimp Skewers with Mushrooms, Zucchini and Onion

image courtesy of closetcooking.com

Ingredients:

- 1 bag of frozen or 2lbs fresh shrimp, deveined
- 1 cup Olive Oil
- 1 cup chopped parsley
- 1 teaspoon Garlic powder
- 1 teaspoon crushed red pepper if you like to spice things up
- salt and pepper
- 1 package of Mushrooms
- 1 Zucchini
- 1 Onion

Skewers (If you use wood you will need to soak them in water for 20 minutes or else they will burn).

Directions:

1. Begin soaking your wooden skewers and turn on grill to low heat
2. Wash your veggies and wipe off your mushroom caps
3. Quarter chop your onion and cube the zucchini in and then in chunks
4. Rinse the shrimp and remove shells and tail (you can save to make a killer fish stock)
5. Toss Shrimp with olive oil, garlic powder, red pepper flakes and parsley
6. Skewer shrimp and veggies and sprinkle with salt and pepper
7. Grill approx. 5-7 minutes per side.

I personally place just shrimp on the skewer and place only veggies on another skewer. The shrimp cooks fast and the veggies take a bit more time. That way each skewer is cooked to perfection

