

MOROCCAN-SPICED SHRIMP

Yield: 4 servings (3 oz.)



TOTAL TIME: 20 minutes

INGREDIENTS

- 1 lb. EZ Peel Raw Belize Shrimp (31–40 ct.)
- 1 Tbsp. Wegmans Basting Oil
- 1 Tbsp. Moroccan spice
- 1 Tbsp. Food You Feel Good About Mint, thinly sliced
- 1 tsp. fine sea salt
- Black pepper
- Juice of ½ lime (½–1 Tbsp.)

PREPARATION

Preheat grill on high.

1. Toss shrimp with basting oil, Moroccan spice, mint, salt and pepper.
2. Coat cleaned grill grate lightly with vegetable oil. Arrange shrimp in single layer in grill basket on grill. Reduce heat to medium. Sear shrimp 2–3 min., until they have changed color one-quarter of the way up from the bottom. Turn over; sear 2–3 min., until internal temp reaches 130 degrees (check by inserting thermometer halfway into thickest part of shrimp).
3. Transfer to bowl; let rest 2 min. Toss with lime juice. Arrange on serving platter; garnish with lime wedges.

NUTRITION

Per serving: Calories: 130; Fat: 5 g; Cholesterol: 125 mg; Carbohydrates: 1 g; Protein: 18 g; Fiber: 0 g; Sodium: 730 mg.

Recipe courtesy of Wegmans