Cilantro Lime Shrimp and Plum Kebabs

Description

These quick and easy shrimp kebabs make a great summertime meal on the grill. The fruit, citrus and jalapeno make a tangy and zesty combination.



Summary

Yield: 4
Source: EatingWell Magazine
Prep Time: 30 minutes
Category: Seafood
Cuisine: Mexican

Ingredients

- 3 tbsp canola oil or toasted sesame oil
- 2 tbsp fresh cilantro, chopped
- 1 tsp freshly grated zest of lime
- 3 tbsp lime juice
- 1/2 tsp salt
- 12 raw shrimp (8-12 per pound), peeled and deveined
- 3 jalapeno peppers, stemmed, seeded and quartered lengthwise
- 2 plums, pitted and cut into sixths

Instructions

Whisk oil, cilantro, lime zest, lime juice and salt in a large bowl. Set aside 3 tablespoons of the mixture in a small bowl to use as a dressing. Add shrimp, jalapenos and plums to the remaining marinade, toss to coat.

Preheat grill to medium-high.

Make 4 kebabs, alternating shrimp, jalapenos and plums evenly among the skewers. You can discard the marinade. Grill the kebabs, turning once, until the shrimp are cooked through, about 8 minutes.

Drizzle with the reserved dressing.

Notes

If you like, use peaches or nectarines in place of the plums and red or green bell peppers for the jalapeno if you prefer a little less kick.