

Lemon Garlic Shrimp Skewers Recipe

Ingredients:

Thyme
Rosemary
Jumbo shrimp
Garlic
Bread
Lemons
Olive oil
Red pepper flakes
Bamboo skewers

Shrimp Skewers Directions:

Peel and devein jumbo shrimp.

Toss shrimp with marinade, cover with clear wrap, and refrigerate for 30 mins – 1 hour.

Soak bamboo skewers in water for 30 minutes.

Put 2 shrimp on each skewer.

Grill shrimp for 2 minutes on each side until they're slightly charred.

Brush bread with the reserved marinade and place on the grill with a few lemon halves.

Marinade Directions:

Chop garlic and herbs, zest lemons, and toss in a bowl with olive oil and red pepper flakes.