

Spicy Lime Grilled Shrimp

Jacob · 29/09/2024

**Prep Time**

20 mins

Difficult

Medium

Servings

30 mins

Description

Grilled shrimp with a lime base and some kick

Ingredients

- - 3 tablespoons Cajun seasoning (such as Emeril's Essence) - 1 lime
- juiced - 1 tablespoon vegetable oil - 1 pound peeled and deveined medium shrimp (30-40 per pound)

Instructions

1. Mix together Cajun seasoning
2. lime juice
3. and oil in a resealable plastic bag. Add shrimp
4. coat with marinade
5. squeeze out excess air
6. and seal the bag. Marinate in the refrigerator for 20 minutes. Preheat an outdoor grill for medium heat and lightly oil the grate. Remove shrimp from marinade; shake off excess. Discard remaining marinade. Cook shrimp on the preheated grill until bright pink on the outside and the meat is no longer transparent in the center
7. about 2 minutes per side.