

Spicy Coconut and Lime Grilled Shrimp

Oscar · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 20 mins

Description

This easy recipe for coconutlime shrimp is marinated in a blend of puréed coconut lime zest lime juice and jalapeño peppers for a touch of spice A perfect appetizer for summer cookouts

Ingredients

- - 2 jalapeno peppers
- seeded - 1 medium lime
- zested and juiced - 2 cloves garlic - ? cup chopped fresh cilantro - ? cup shredded coconut - ¼ cup olive oil
- ¼ cup soy sauce - 1 pound uncooked medium shrimp
- peeled and deveined - bamboo skewers
- soaked in water for 30 minutes

Instructions

1. Combine jalapeños
2. lime zest
3. lime juice
4. and garlic in a blender. Add cilantro
5. coconut
6. oil
7. and soy sauce; blend until smooth. Place shrimp in a large glass or ceramic bowl. Pour in marinade and toss to evenly coat. Cover with plastic wrap and marinate in the refrigerator for at least 2 hours. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Remove shrimp from marinade and gently shake off excess. Discard remaining marinade. Thread shrimp onto skewers
8. piercing each shrimp near the head and tail. Place skewers onto the preheated grill; cook until nicely browned on all sides and the meat is opaque
9. 2 to 3 minutes per side.