



Grilled Shrimp Scampi

Oscar · 29/09/2024



Prep Time

36 mins

Difficult

Medium

Servings

6

Description

Shrimp marinated in lemon garlic and parsley for 30 minutes then grilled Can be used as an appetizer or main dish This recipe also works well with scallops

Ingredients

- - ¼ cup olive oil - ¼ cup lemon juice - 3 tablespoons chopped fresh parsley - 1 tablespoon minced garlic - ground black pepper to taste - ¼ teaspoon crushed red pepper flakes to taste - 1 ½ pounds medium shrimp
- peeled and deveined

Instructions

1. In a large
2. non-reactive bowl
3. stir together the olive oil
4. lemon juice
5. parsley
6. garlic
7. and black pepper. Season with crushed red pepper
8. if desired. Add shrimp
9. and toss to coat. Marinate in the refrigerator for 30 minutes. Preheat grill for high heat. Thread shrimp onto skewers
10. piercing once near the tail and once near the head. Discard any remaining marinade. Lightly oil grill grate. Grill for 2 to 3 minutes per side
11. or until opaque. LynnInHK Note The nutrition data for this recipe includes information for the full amount of the marinade ingredients. Depending on marinating time
12. ingredients
13. cooking method
14. etc.
15. the actual amount of the marinade consumed will vary.