MINICHEF RECIPES

by Noah - Healthy & Fun Cooking for Kids

Grilled Lemon Herb Shrimp Skewers

Quick, Flavorful & Healthy 🍤🍋 Zesty marinade grilled to perfection

PREP TIME	COOK TIME	SERVINGS
15 min	10 min	2

Ingredients

- **½ pound** Shrimp, peeled & deveined
- **2 tbsp** Lemon juice
- **2 tbsp** Olive oil
- **2 tbsp** Fresh parsley, chopped
- **2 tbsp** Fresh basil, chopped
- **2 cloves** Garlic, minced
- **To taste** Salt and pepper
- **As needed** Skewers for grilling

Directions

1. **Make marinade:** In a bowl, combine lemon juice, olive oil, parsley, basil, garlic, salt, and pepper.
2. **Marinate shrimp:** Add shrimp to the bowl and toss to coat. Let marinate for at least 15 minutes.
3. **Preheat grill:** Preheat your grill to medium-high heat.
4. **Thread skewers:** Thread the marinated shrimp onto skewers.
5. **Grill:** Grill the shrimp skewers for 2-3 minutes per side, until cooked through and slightly charred.
6. **Serve hot:** Serve immediately with your favorite side dish. Enjoy!

Nutrition Info

CALORIES	PROTEIN
200	20g
CARBS	**FAT**
5g	10g

Pro Tips

- Add red pepper flakes for a spicy kick
- Use lime juice for a citrus twist
- Try fresh cilantro or dill for herb variation
- Pair with fresh salad or grilled veggies