

# Garlic Grilled Shrimp

- Add the olive oil, herbs, and spices to a small mixing bowl and whisk together.
- Place the shrimp in a bowl and pour 3/4 of the marinade on top of the shrimp. Mix together gently until the shrimp are well coated.
- Cover the bowl and marinate the shrimp for 30 minutes to an hour.
- Thread the shrimp on the skewers and make sure to get all the good garlic and herbs from the bowl and spread on to the shrimp.
- Heat a grill or grill pan on medium high heat.
- Once the grill is hot, place the shrimp skewers on the grill and cook the shrimp for 2-3 minutes each side, or until they turn pink and opaque.
- Remove the shrimp to a plate and spoon the remaining marinade on top before serving.

Recipe from:

<https://downshiftology.com/recipes/garlic-grilled-shrimp-skewers/#wprm-recipe-container-42919>

Total time: 40 minutes