



Garlic & Chilli Shrimp Skewers

Serves 4 • Prep 10 mins • Cook 30 mins

INGREDIENTS

- 3 garlic cloves, finely chopped
- 1 red chilli, seeded, finely chopped
- 2 tbs olive oil
- 2 tsp lime juice
- sea salt and freshly ground black pepper
- 40 **QV raw shrimp**, peeled, deveined, tail-on
- lime wedges, to serve
- ready-made aioli or mayonnaise, to serve

DIRECTIONS

1. Place the garlic, chilli, oil, lime juice, salt and pepper in a large non-metallic bowl and whisk until well combined. Add the shrimp and toss to coat evenly. Cover and refrigerate for 15 minutes.
2. Heat a barbecue grill plate to high. Remove shrimp from marinade and thread onto metal or bamboo skewers.
3. Grill shrimp skewers for 2 minutes each side or until shrimp are cooked through and golden. Serve skewers with lime wedges and ready-made aioli or mayonnaise, if desired.