

Spicy Lime Grilled Shrimp

~ Grilled shrimp with a lime base and some kick! ~



Servings: 8

Prep Time: 5 minutes

Cook Time: 5 minutes

Ready In: 30 minutes

Ingredients

- 3 Tbsp Cajun seasoning (such as Emeril's Essence®)
- 1 lime, juiced
- 1 Tbsp vegetable oil
- 1 pound peeled and deveined medium shrimp (30-40 per pound)

Preparation

1. Mix together the Cajun seasoning, lime juice, and vegetable oil in a re-sealable plastic bag. Add the shrimp, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 20 minutes.
2. Preheat an outdoor grill for medium heat, and lightly oil the grate. Remove the shrimp from the marinade, and shake off excess. Discard the remaining marinade.
3. Cook the shrimp on the preheated grill until they are bright pink on the outside and the meat is no longer transparent in the center, about 2 minutes per side.

Servings per Recipe: 8

Nutrition (per serving): 69 calories, 2.3g Total Fat, 86mg Cholesterol, 633 Sodium, 2.2g Total Carbs, 0.5g Fiber, 9.5g Protein

Courtesy of Allrecipes.com