



## Grilled Pepper Shrimp

- 2 lbs. large shrimp peeled and deveined with tail on ¼ cup Meyer Lemon oil OR Persian Lime oil
- 2 tbsp. ground coriander
- 1 tbsp. freshly ground black pepper
- 1 tsp. kosher salt
- Juice of two limes

In large plastic bag, toss the shrimp with the olive oil, coriander, and black pepper.

Chill for 3 hrs.

Heat grill to medium high heat. Season the shrimp with salt and place them on the oiled grill. Cook for 4 minutes on each side, or until shrimp are pink.

Sprinkle with lime juice and serve.

Serves 4 to 6 people      Prep Time: 5 minutes plus 3 hours marinating time      Cook Time: 10 minutes

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Monday – Friday 10:00 am to 5:00 pm  
Saturday 11:00 am to 4:00 pm  
Closed Sunday

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