

Shrimp Kabobs

From David Nuno

Ingredients:

- 1 lb of large shrimp (peeled)
- 1 red bell pepper (chopped)
- 1 green bell pepper (chopped)
- 2 tbsp Goya olive oil
- 2 tbsp Goya minced garlic
- 1 tsp Goya adobo seasoning
- 1/2 tsp red pepper flakes
- 1 pack of kabob sticks
- 1-2 lemons (sliced)

Directions:

In a small mixing bowl, combine olive oil and all spices. Whisk together well to make a marinade.

Pour peeled shrimp into the marinade, mix until well coated and let it sit in the fridge for 15-20 minutes.

After the shrimp marinade, take the shrimp out of the fridge and start creating the kabobs. (Suggested combination: pepper, shrimp, lemon)

Once you have your kabobs made, brush extra marinade on them and place on grill and flip after 3-5 minutes. Serve warm.