

Spicy Grilled Shrimp

Ingredients

1 lb raw shrimp, peeled with tails on
1/8 cup sriracha chili sauce
1/8 cup extra virgin olive oil
1 tsp Worcestershire sauce
3 cloves garlic, crushed
1 handful cilantro, roughly chopped
1 tsp sugar
Sea salt
Black pepper

Directions

In a medium size bowl, mix together the Sriracha, olive oil, Worcestershire, garlic, cilantro and sugar. Season with salt and pepper. Add in the shrimp and toss well to coat. Cover the bowl and marinate in fridge for 1-3 hours. Heat a grill. Skewer the shrimp and grill until opaque, approximately 2-3 minutes per side. Remove shrimp from grill and serve.

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