

# Tomato Garlic Shrimp Skewers

## Ingredients

1 1/2 lbs Jumbo GOLD LABEL Shrimp	1/4 cup Olive Oil
15 Cherry Tomatoes	1 1/2 tbsp Worcestershire Sauce
8 large Garlic Cloves	1/2 tsp Lemon Juice
1/2 tsp dried Oregano	Salt & Pepper
1/2 tsp dried Basil	6-8 Wooden Skewers
1/2 tsp dried Chili Pepper flakes	

## Directions

Thaw & peel shrimp. Garlic cloves should be sliced in thirds, using only the middle pieces. Combine all ingredients in a large bowl BESIDES the tomatoes. Marinate shrimp for 3-5 hours.

Soak the skewers for 30 minutes in water to prevent burning. Thread shrimp, garlic and tomato on skewer. Repeat. Finish threading remaining ingredients on skewers.

Brush tomatoes with olive oil. Season skewers lightly with salt & pepper. Place skewers on pre-heated grill and cook for 3 minutes. Flip and cook another 2-3 minutes or until shrimp are pink.

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