

Chimichurri Shrimp Skewers



Servings:

3-5

Prep Time:

10 minutes

Cook Time:

5 minutes

Ingredients

- 2 packages **Argentine Shrimp Skewers**
- 1 cup **Fresh Parsley**
- ½ cup **Fresh Cilantro**
- ½ cup **Olive Oil**
- ¼ cup **Red Wine Vinegar**
- 4 **Garlic Cloves**
- 1 **Shallot**, chopped
- 1 tsp **Salt**
- ½ tsp **Black Pepper**

Method of Preparation

Step 1

Combine shallots and garlic into food processor. Pulse until minced.

Step 2

Add fresh parsley and olive oil to the mix and pulse.

Step 3

Add the cilantro, red wine vinegar, salt and pepper. Pulse until mixed.

Step 4

Brush marinade over both sides of the shrimp skewers. Cover and refrigerate for 1-2 hours.

Step 5

Place on the grill and cook for 2-3 minutes, flipping halfway through.

Johnny's Seafood Facts: Argentine Shrimp cooks in half the time!

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