

Jalapeño Citrus Shrimp Kebabs

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Grilled kebabs are ideal for lazy summer days with family and friends. They are easy to prepare, cook up in just a few minutes on the barbeque, and are full of robust, smoky flavor. Here shrimp gets lifted with a quick marinade of fresh citrus juices and spicy jalapeño peppers. Grilled with crispy bell peppers and onions, this entrée makes for a healthy and satisfying lunch or dinner.

Ingredients:

½ cup orange juice
¼ cup fresh lime juice
3 tablespoons olive oil
1 tablespoon honey
2 garlic cloves, crushed
2 jalapeños, seeded, minced
1 tablespoon cumin
1 teaspoon grated lime zest
½ teaspoon salt
1 pound shrimp, peeled
1 red bell pepper, cut into large pieces
1 orange bell pepper, but into large pieces
1 red onion, cut into large wedges

Directions:

1. Preheat grill. Soak long wooden skewers in a bowl of water.
2. Combine orange juice, lime juice, honey, oil, garlic, jalapeño, cumin, zest, and salt in a large bowl; whisk well. Add shrimp to bowl, cover, and marinate 30 minutes in the refrigerator.
3. Remove shrimp from marinade and thread onto wooden skewers, along with bell peppers and onion. Cook on the grill until vegetables are lightly browned and shrimp is no longer pink, 3 to 5 minutes, turning once. Serve with rice or pasta.

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