

Marinated Grilled Shrimp

★★★★★
5 from 6 votes

Prep Time

10 mins

Cook Time

5 mins

Total Time

45 mins

A simple Marinated Grilled Shrimp recipe is the perfect easy and healthy dinner for warm weather months!

Course: Dinner

Cuisine: American

Keyword: grilled shrimp, Marinated Shrimp, Shrimp Skewers

Servings: 4 servings

Calories: 335.3 kcal

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Ingredients

For the Marinade:

1/3 cup olive oil

¼ cup freshly squeezed lime juice

2 teaspoons minced garlic

2 tablespoons chopped fresh parsley

2 tablespoons Worcestershire sauce

1 tablespoon honey

¼ teaspoon salt

Pinch of pepper

For Serving:

2 lbs. raw peeled, and deveined shrimp

Optional garnish: fresh lime wedges and additional chopped parsley

Instructions

1. In a jar with a lid, combine all of the marinade ingredients. Shake until completely combined.
2. Place shrimp in a large zip-top bag. Pour the marinade in the bag with the shrimp. Seal the top of the bag and place shrimp in the refrigerator to marinate for at least 20 minutes (but not more than 2 or 3 hours).
3. Remove shrimp from the bag and discard the marinade. Thread shrimp onto skewers and grill over high heat for 4-6 minutes, or until

done. If you prefer, you can also broil the shrimp on a sheet pan in the oven for about 7-8 minutes.

4. Garnish with fresh lime wedges and additional chopped parsley.

Nutrition Facts

Marinated Grilled Shrimp

Amount Per Serving (1 /4 of shrimp plus 2
tablespoons marinade)

Calories 335.3 Calories from Fat 119

% Daily Value*

Total Fat 13.2g **20%**

Saturated Fat 2g **10%**

Cholesterol 344.5mg **115%**

Sodium 455.1mg **19%**

Total Carbohydrates 5.3g **2%**

Sugars 3.1g

Protein 46.1g **92%**

* Percent Daily Values are based on a 2000 calorie diet.