

# Pineapple Harissa Grilled Shrimp

## Ingredients:

1/2 cup Sprigs & Sprouts Harissa Olive Oil

1/3 cup Sprigs & Sprouts White Pineapple Balsamic Vinegar

6 cloves minced garlic

1/4 cup cilantro, chopped

Juice of one lime

1/2 teaspoon salt

1/4 teaspoon pepper

24 raw large shrimp peeled and deveined

Skewers for cooking the shrimp

## Directions:

Marinate the shrimp. In a medium bowl, combine the Harissa Infused Olive Oil, White Pineapple Balsamic, garlic, cilantro, salt, pepper and the lime juice in a medium bowl.

Add the shrimp to the bowl, cover and marinate in the refrigerator for at least 30 minutes.

Remove the shrimp from the fridge and heat the grill (or pan) you'll be using.

Thread three shrimp onto each skewer, leaving 1/4 inch of space between each shrimp.

Grill the shrimp directly over high heat for 2-3 minutes per side, basting each side with the marinade once per minute.

Serve over rice.