




Pineapple Coconut Shrimp

#lunch #dinner #vegetarian #paleo #eggfree #glutenfree #nutfree #appetizer #dairyfree #barbecue

 10 ingredients  25 minutes  8 servings

Directions

1. In a large bowl, stir together the garlic, olive oil, red wine vinegar, parsley, sea salt and cayenne pepper. Mix well. Add shrimp and toss well to coat.
2. Preheat grill to medium heat.
3. Slide a shrimp onto a skewer, followed by a pineapple chunk. Repeat until all ingredients are used up.
4. Transfer skewers to the grill and cook for 3 to 4 minutes per side or until shrimp is pink. Remove from grill and sprinkle with coconut flakes. Serve over a bed of greens or with your favourite side dishes. Enjoy!

Notes

No Pineapple Use sliced lemon instead.

Ingredients

- 6 Garlic (cloves, minced)
- 1/4 cup Extra Virgin Olive Oil
- 1/4 cup Red Wine Vinegar
- 1/4 cup Parsley (chopped)
- 1 tsp Sea Salt
- 1/2 tsp Cayenne Pepper
- 4 lbs Shrimp (raw, peeled and de-veined)
- 8 cups Pineapple (diced into chunks)
- 1/4 cup Unsweetened Coconut Flakes
- 24 Barbecue Skewers