Garlic Herb Grilled Shrimp Skewers

Succulent shrimp marinated in garlic and fresh herbs, grilled to perfection for a protein-packed, low-carb meal.

Servings: 2 **Time:** 30 minutes

Ingredients

- 12 oz raw shrimp, peeled and deveined
- 2 cloves garlic, minced
- 2 tbsp fresh parsley, chopped
- 1 tbsp fresh basil, chopped
- 1 tbsp olive oil
- 1 tsp lemon zest
- 1 tbsp lemon juice
- 1/2 tsp salt
- 1/4 tsp black pepper
- 4 wooden skewers, soaked in water for 30 minutes

Instructions

1. In a bowl, combine garlic, parsley, basil, olive oil, lemon zest, lemon juice, salt, and pepper.
2. Add shrimp to the marinade and toss to coat evenly. Let sit for 15 minutes.
3. Preheat grill or stovetop grill pan over medium-high heat.
4. Thread shrimp onto soaked skewers, about 4-5 per skewer.
5. Grill shrimp for 2-3 minutes per side until opaque and slightly charred.
6. Remove from heat and let rest for 2 minutes before serving.

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