Zesty Grilled Shrimp Veggie Skewers

Juicy shrimp skewered with crisp bell peppers and tender zucchini, lightly seasoned and grilled to perfection for a healthy, low-carb meal.

Servings: 2 **Time:** 30 minutes

Ingredients

- 12 oz large shrimp, peeled and deveined
- 1 cup red bell pepper, cut into 1-inch pieces
- 1 cup yellow bell pepper, cut into 1-inch pieces
- 1 medium zucchini, sliced into 1/2-inch thick rounds
- 2 tablespoons olive oil
- 1 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 tablespoon fresh lemon juice
- Wooden or metal skewers (6-inch)

Instructions

1. If using wooden skewers, soak them in water for 20 minutes to prevent burning.
2. In a medium bowl, combine olive oil, smoked paprika, garlic powder, salt, black pepper, and lemon juice.
3. Add shrimp and chopped vegetables to the bowl and toss well to coat evenly.
4. Thread shrimp, bell peppers, and zucchini alternately onto skewers, about 3 shrimp and veggies per skewer.
5. Preheat the oven broiler or stovetop grill pan to medium-high heat.
6. Place skewers on grill or under broiler and cook for 2-3 minutes per side until shrimp are opaque and vegetables are slightly charred.
7. Remove from heat and let rest for 2 minutes before serving.

powered by dishgen