



### **Chipotle-Lime Shrimp**

Chipotle-Lime Shrimp are smoky, zesty, and packed with bold, tangy flavor in every bite.

#### **Ingredients:**

- ¾ cup Extra-virgin olive oil
- ½ cup Cilantro, chopped
- 4 Garlic cloves, minced
- ¼ cup Fresh lime juice
- 1 TBS Ground chipotle
- 1 tsp Salt
- 1-pound Large raw shrimp – peeled & deveined

#### **Instructions:**

- In a large Ziplock bag, combine the oil, cilantro, garlic, lime juice, and chipotle.
- Seal the bag and toss to thoroughly combine.
- Add the shrimp, seal bag and toss to coat.
- Marinate at room temperature for one hour.
- Save marinade for cooking,
- Grill for 3 minutes per side, brushing on reserved marinade as they cook.
- Serve with grilled vegetables