

# Cilantro-lime Shrimp Kebabs

Celebrate the weather by dusting off your grill and cooking up these simple, delicious cilantro-lime shrimp kebabs.

16 large shrimp, uncooked, deveined  
the juice of 3 large limes, or about ¼ cup of juice  
2 cloves of garlic, crushed and peeled  
¼ tsp black pepper  
2 tsp olive oil  
2 tbsp fresh cilantro, cleaned and chopped  
10 medium cherry tomatoes, rinsed and dried  
10 white button mushrooms, wiped clean and stems removed

In a glass measuring cup, add the lime juice, garlic, pepper, olive oil, and cilantro and stir. Place the shrimp in a medium bowl and pour the cilantro lime marinade over the shrimp. Let marinate for only 10 to 15 minutes in the refrigerator. Alternate cherry tomatoes, mushrooms and shrimp on four skewers. Grill the skewers over a medium heat for 3 to 4 minutes on each side until the shrimp are just cooked through.

Yield: 2 servings. Each serving provides 160 calories, 6g total fat, 1g saturated fat, 17g carbohydrates, 95mg sodium and 4g fiber.

Source: [www.cdc.gov](http://www.cdc.gov)

