



Pineapple Coconut Shrimp

4 servings

25 minutes

Ingredients

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

Directions

- 1 In a large bowl, stir together the garlic, olive oil, red wine vinegar, parsley and sea salt. 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!