



SHRIMP & CHORIZO KABOBS WITH PEPPERS, ONION & ZUCCHINI

PREP TIME: 15 MINUTES

COOK TIME: 12-15 MINUTES

SERVES: 2

INGREDIENTS:

12-16 shrimp (16/20 colossal, use 4 per kabob, U12 super colossal, use 3 per kabob)
18 slices per chorizo (6 per kabob, chorizo next to shrimp on either side)
3 peppers, cut into squares (choose from yellow, orange, red & green)
1 onion cut into wedges, petals
1 zucchini, cut into squares
Salt and pepper to taste

DIRECTIONS

1. Season all ingredients with the marinade, before placing on the kabob.
2. Start with zucchini, a pepper, chorizo, shrimp, chorizo, two more pieces of pepper, then onion.
3. Continue pattern, adding to fill skewer.
4. Place 3-4 filled skewers on grill.
5. Turn and brush the kabobs continually with marinade as you grill.
6. Cook until chorizo and veggies have some char and the shrimp is opaque but not tough.
7. Shown here served with a fresh summer gazpacho!

