



SPICY HERB VINAIGRETTE GRILLED SHRIMP

SERVINGS: 4 (1 KABOB)

Ingredients

- 12 large peeled and deveined shrimp (1⁶/₂₀ size)
- ¼ cup **Flavour De La Baye Spicy Herb Vinaigrette**
- ½ teaspoon salt
- 1 red bell pepper
- 1 lemon

Directions

1. If using bamboo skewers, soak them in water for at least 30 minutes. Preheat the broiler or prepare the grill.
2. Place shrimp in a bowl. Pour **Flavour De La Baye Spicy Herb Vinaigrette** over shrimp. Add salt and mix well. Marinate for at least 2 to 4 hours. Drain and discard marinade.
3. Wash and cut pepper into 1 inch pieces
4. Skewer the 3 shrimp and 2 peppers pieces alternating between the two.
5. Place the skewers on a rimmed baking sheet lined with aluminum foil, or, if grilling, place on the grill. Cook, turning once, until the vegetables are tender and the shrimp are opaque (about 5 to 6 minutes). Garnish with half of a lemon wedge before serving.

