

## GRILLED CITRUS-MARINATED SHRIMP



**PREP TIME**

15 Minutes



**GRILLING TIME**

6 TO 8 Minutes



**SERVES**

4



### Ingredients

- 1 tsp honey
- 2 tbsp minced cilantro
- ½ tsp grated ginger
- 2 tsp lemon zest
- 2 tbsp orange juice
- ¼ cup extra-virgin olive oil, plus more for coating grill pan
- Kosher salt and freshly ground black pepper
- 1 lb large shrimp, shelled and deveined

### Steps to Make

1. *To prepare marinade:* In a small bowl, use a whisk to combine the honey, cilantro, ginger, lemon zest, orange juice and olive oil. Taste and adjust seasoning with salt and pepper; set aside.
2. *To cook shrimp:* Prepare a medium-high charcoal fire, preheat a gas grill to medium-high or heat a large grill pan over medium-high heat. Brush the pan with a thin coating of oil using a silicone pastry brush.
3. Season the shrimp with salt and pepper, carefully place them on the grill, and sear on both sides. Turn once with tongs or a fish spatula, until no longer pink, about 3 to 4 minutes per side, depending on size of shrimp.
4. Transfer the cooked shrimp to a medium bowl, toss with marinade. Taste and adjust seasoning with salt and pepper.
5. *To serve:* Transfer the cooked shrimp to warmed plates and serve immediately.