

# Grilled Shrimp

## Ingredients

1 pound jumbo shrimp (peeled and deveined)  
3 garlic cloves minced  
1 tablespoon Italian seasoning  
2 tablespoons coconut aminos  
1 teaspoon dijon mustard OR honey mustard  
1 tablespoon Worcestershire sauce  
1/4 cup olive oil  
Juice from half a lemon  
1/4 cup white wine vinegar

### Corn and Tomato Salsa

1 (15 ounce) can whole kernel corn, drained 1 1/2 cups  
diced cherry tomatoes  
3/4 cup diced red onion  
1 red bell pepper, seeded and diced  
1 avocados - peeled, pitted and diced  
2 tablespoons olive oil  
2 tablespoons fresh lime juice  
1 teaspoon salt

## Directions

1. In a medium bowl combine olive oil, white wine vinegar, garlic, Italian seasoning, lemon juice, soy sauce, Mustard and Worcestershire sauce. Add the shrimp and let marinate for about 20 minutes
2. While shrimp marinates preheat grill to medium high heat. Remove shrimp from the bowl with tongs. You can put the shrimp on kabobs, or grill on a grilling basket. Either works great! Place on the grill. Grill on each side for about two minutes or until cooked through

### For the Salsa

1. Mix all ingredients together in a medium bowl and mix gently!

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MADE WITH LOVE

by Teresa Forchand