



Grilled Shrimp Skewers with Pineapple Salsa

Prep Cook Time: 45 minutes

SERVES 4

Ingredients

2 Tablespoons fresh lime juice
¼ teaspoon salt
¼ teaspoon chili powder
¼ teaspoon cumin
1-6 shrimp skewers
¾ cup pineapple chunks
¼ cup finely chopped red onion
4 oz can chopped green chiles, drained
1 Tablespoon vinegar
1 teaspoon honey

Steps

1. Combine juice, salt, chili powder and cumin in large bowl. Place shrimp skewers in flat dish & pour marinade over, thoroughly coating. Place in refrigerator & marinate 30 minutes.
2. Combine pineapple, onion, green chilies, vinegar & honey and refrigerate until ready to serve.
3. Grill 1 ½ minutes on each side or until shrimp is pink OR place skewers on broiler pan & broil on high about 1 ½ minutes per side.
4. Pour pineapple salsa over grilled skewers and serve.