



Another delicious recipe from
Tanya's Kitchen

Grilled Soy Ginger Shrimp

Ingredients

20 pink shrimp (peeled and de-veined)
4 tablespoons olive oil
4 tablespoons soy sauce
2 tablespoons honey
1 teaspoon garlic
2 teaspoons ginger
Bunch of parsley
Pinch of black pepper
4 Bamboo skewers

Directions

- Peel and de-vein shrimp
- In a bowl mix olive oil, soy sauce, honey, garlic, ginger, parsley and black pepper
- Pour mixture over shrimp and allow to marinate
- Place 5 shrimp on each bamboo skewer
- On a pre-heated grill or pan, place the shrimp and allow to cook for about 4 minutes on each side
- Serve on a bed of baby greens or your favorite side dish
- You can find all these ingredients at all your Foster's Food Fair IGA stores