

Moroccan Shrimp Skewers



Recipe by Marc Chartrand Serves 6 Equipment: Hot grill or BBQ Wood skewers, soaked in water for 60 minutes

ingredients

2 tsp	Moroccan Spice Blend
2 Tbsp	Roasted Garlic Olive Oil
18	Shrimp
1/2 Cup	Mango Chutney
To Garnish	Cilantro and mint, fresh
To Garnish	Mixed Greens

instructions

1. Skewer each shrimp. I like to put 2-3 per skewer to save time and for serving. Put shrimp in rectangular tupperware and splash enough Roasted Garlic Olive Oil on to moisten each shrimp. *I like to use a rectangular shape tupperware because I can have all the skewer end pieces at one side of the box and it makes it much easier to remove the skewers
2. Add 1 tsp of Moroccan Spice Blend and mix thoroughly to coat each shrimp; if more is needed add slowly 1 tsp at a time and let marinate 4 hours or overnight.
3. Roughly chop some mint and cilantro and stir into Mango Chutney.
4. Heat grill or BBQ; remove shrimp and place on lightly oiled grill and cook until pink; turn over and cook the other side until cooked through; about 2 minutes per side.
5. Serve immediately on mixed greens lightly dressed with Kitchen Connaissance Raspberry Walnut Splash .