

Recipe for: Mango Shrimp Kebabs

Ingredients:

1 ½ pounds large peeled and de-veined shrimp
2 large red bell peppers, cut into 1-inch pieces
2 mangoes, peeled and cut into 1-inch cubes
1 small red onion, cut into 1-inch pieces
2 limes, cut into wedges
½ tsp. sea salt
1/8 tsp. freshly ground black pepper

8 (12-inch) skewers

Preparation:

Prepare grill to medium-high heat.

Sprinkle shrimp evenly with ½ tsp. sea salt and 1/8 tsp. freshly ground black pepper.

Thread shrimp, bell pepper pieces, mango cubes, and onion pieces alternately onto each of 8 (12-inch) skewers.

Place skewers on a grill rack, grill 2 minutes on each side or until shrimp are done.

Squeeze juice from lime wedges over kebabs.