

Grilled Shrimp & Scallop Kabobs

Ingredients

- 1 lb Gold Label Shrimp
- 1 lb Sea Scallops, cut in half
- 1/2 cup lemon juice
- 2 tbsp olive oil
- 1 tsp chopped fresh thyme leaves
- 1/4 tsp salt
- 1/4 tsp pepper
- 8 medium whole fresh mushrooms
- 8 cherry tomatoes
- 1 medium zucchini, cut into 1 inch cubes

Directions

Soak wooden skewers in water for 30 minutes to prevent from burning on the grill. Mix lemon juice, oil, thyme, salt and pepper.

Thread scallops, shrimp, mushrooms, tomatoes and zucchini on skewers. Do not overcrowd on skewer. Brush with lemon juice mixture.

Preheat grill to medium heat. Grill skewers about 4-5 minutes, basting frequently. Turn skewers and grill another 3-4 minutes or until scallops are white and shrimp are pink. Continue basting throughout cooking.

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