

Grilled Honey Lime Shrimp

Cooking Instructions

1. Whisk together all ingredients except reserved green onions and shrimp. Reserve 2 tablespoons of the liquid.
2. Place shrimp in a large zip-top bag and add the honey-lime marinade. Refrigerate for at least 30 minutes and up to 4 hours.
3. Heat grill to medium-high heat. Place a grill basket on the grill and add shrimp. Cook 3-4 minutes per side. Drizzle reserved liquid over shrimp and sprinkle with reserved green onions before serving.

Recipe

- ½ cup freshly squeezed lime juice
- ¼ cup extra-virgin olive oil
- 2 teaspoons minced garlic
- ¼ cup honey
- Zest of 2 limes
- 3 green onions, chopped and divided (chop two together and keep the other chopped onion separate)
- ½ teaspoon kosher salt
- 1/8 teaspoon freshly ground black pepper
- 1 pound fresh shrimp, shelled and deveined (fully thawed frozen shrimp will work just as well)

Grocery List

- Limes
- Olive oil
- Garlic
- Honey
- Green onions
- Salt and pepper
- Fresh or frozen shrimp, shelled and deveined

Source:

[400 Calories Or Less With Our Best Bites](#) cookbook by Sara Wells and Kate Jones