



# Shrimp Skewers with Zucchini, Pineapple, and Bell Pepper

🕒 25—30 Min   

## Preparation

- 1 Place shrimp in a bowl, drizzle with olive oil, and season with ½ tbsp Kotányi Spice Up my Grill Fish spice mix. Stir well and marinate for 15 minutes.
- 2 Meanwhile, cut zucchini into thick half-moons, bell pepper into squares, and pineapple into cubes of similar size. Place in a bowl, season with lime juice and the remaining Grill Fish spice mix, and mix.
- 3 Thread shrimp, zucchini, pepper, and pineapple alternately onto wooden skewers. Grill on a hot grill pan or barbecue for 5–7 minutes, turning to cook evenly on all sides. Serve with couscous, rice, or a yogurt-lime sauce.

## Ingredients 4 Portions

🍷 = Kotányi Produkte

400 g	Cleaned shrimp tails
1	Zucchini
1	Red bell pepper
0.5	Fresh pineapple (or canned, drained)
2 tbsp	Olive oil
	Juice of ½ lime
1.5 tbsp	🍷 Grill Fish Seasoning Mix

