

Shrimp Skewers with Zucchini, Pineapple, and Bell Pepper

25–30 Min

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

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.