



Recipe

Baklouti Olive Oil Spicy Citrus Shrimp recipe

Baklouti Olive Oil, known for its fiery kick, is expertly balanced with zesty citrus notes to create a mouthwatering marinade that infuses the shrimp with a delightful blend of heat and tanginess. Perfect for a memorable dinner that combines the best of bold and bright flavors!

****Ingredients:****

For the Marinade:

- 1/4 cup Baklouti Olive Oil from #Olivadivitaevoo
- Zest and juice of 1 lemon
- Zest and juice of 1 lime
- 2 cloves garlic, minced
- 1 teaspoon honey
- 1/2 teaspoon red pepper flakes (adjust to taste)
- Salt and black pepper, to taste

For the Shrimp:

- 1 pound large shrimp, peeled and deveined
- Sliced green onions, for garnish
- Fresh cilantro leaves, for garnish
- Lemon and lime wedges, for serving



Instructions:

1. ****Prepare the Marinade:****

In a bowl, whisk together the Baklouti Olive Oil, lemon zest and juice, lime zest and juice, minced garlic, honey, red pepper flakes, salt, and black pepper.

2. ****Marinate the Shrimp:****

- Place the shrimp in a resealable plastic bag or a shallow dish.
- Pour the prepared marinade over the shrimp, ensuring they are evenly coated.
- Seal the bag or cover the dish and refrigerate for at least 30 minutes, allowing the flavors to meld.

3. ****Cook the Shrimp:****

- Preheat a grill or grill pan over medium-high heat.
- Thread the marinated shrimp onto skewers, if desired.
- Grill the shrimp for about 2-3 minutes on each side, until they are opaque and cooked through. Baste with any remaining marinade while grilling.

4. ****Serve and Garnish:****

- Arrange the grilled shrimp on a serving platter.
- Garnish with sliced green onions and fresh cilantro leaves for a burst of freshness.
- Serve with lemon and lime wedges on the side for an extra citrusy kick.

Get ready to embark on a culinary journey with this Baklouti Olive Oil Spicy Citrus Shrimp recipe! The blend of spicy, tangy, and aromatic flavors will leave your taste buds dancing with delight. Share your culinary creations using #Olivadivitaevoo – we can't wait to see your delicious results!