

# Sizzlin' Spring Shrimp Skewers

## INGREDIENTS

4 (6-inch) skewers  
1/2 teaspoon garlic powder  
1 tablespoon lemon juice  
1-1/4 lb. frozen extra-large shrimp (16 shrimp), thawed and peeled with tails on  
1/2 teaspoon salt  
1 teaspoon fresh thyme, chopped  
1/4 cup olive oil  
1/4 teaspoon black pepper  
1 (12-ounce) package frozen riced cauliflower medley

serving size: 4

Recipe courtesy of  
Mr. Food Test Kitchen



## DIRECTIONS

1. If using wooden skewers, soak them in water for 20 minutes to prevent them from burning. Place 4 shrimp on each skewer, as shown and set aside.
2. In a small bowl, combine olive oil, garlic, salt, pepper, lemon juice and chopped thyme. Using a pastry brush (or you can make a fresh herb "brush" with a bunch of fresh thyme), brush both sides of the shrimp with about 2 tablespoons of the oil. (Using the fresh thyme as a brush will add a burst of extra flavor) Set aside.
3. In a large skillet over medium-high heat, add remaining 2 tablespoons of seasoned oil along with the cauliflower medley and cook until heated through, stirring occasionally.
4. Meanwhile, over medium-high heat, place shrimp skewers on a grill pan or on the grill over high. Cook until pink, turning halfway through. Serve shrimp skewers over cauliflower medley and enjoy.

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