

## Asian Shrimp Skewers

The prosciutto adds crisp, salty flavor to every delicious bite.

- hands-on Time: 20 min
- total Time: 40 min
- serves: 5



## Ingredients

- 1Tbsp. olive oil, plus more for grilling
- 6Tbsp. soy sauce
- ¼cup fresh lime juice
- 2tsp. fresh-grated ginger
- 4cloves garlic, minced
- ¼cup honey
- 2tsp. freshly ground pepper
- 20jumbo shrimp, peeled and deveined
- 10strips thinly sliced prosciutto, cut in half
- 1pineapple, cut into 1-inch chunks
- 20short bamboo skewers, soaked in water for at least 30 minutes
- 1small red onion, peeled and cut into chunks
- 4-5limes, cut into 20 slices
- Chopped parsley, for garnish

## Instructions

- Add the oil, soy sauce, lime juice, ginger, garlic, honey and pepper into a large bowl, and whisk until combined. Set aside half of the mixture for brushing on during grilling. Toss the shrimp with the remaining mixture to coat. Allow shrimp to marinate for about 20 minutes.
- Preheat grill to medium-high heat. Then wrap a piece of prosciutto around the center of each shrimp. Thread a chunk of pineapple onto each skewer followed by a piece of red onion. Then add a prosciutto-wrapped shrimp to the skewers. (The skewers should help hold the prosciutto in place.) Follow each with a slice of lime.
- Place skewers on the grill and cook until prosciutto is crisp and shrimp are pink and have reached a safe internal temperature of 145°F, about 2–3 minutes per side. Brush occasionally with reserved mixture. Garnish with chopped parsley. Serve immediately, refrigerating any leftovers.