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Lemon Garlic Shrimp Kebabs ♦♦

Lemon Garlic Shrimp Kebabs are a delicious and flavorful dish that is perfect for grilling. The shrimp are marinated in a tangy lemon and garlic sauce, then skewered and grilled to perfection. This recipe is a crowd-pleaser and is sure to impress your guests.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 10 mins

Total Time: 30 mins

Recipe Yield: 500 grams

Number of Servings: 4

Serving Size: 125 g

Ingredients

500 g	Shrimp
50 g	Lemon
4 cloves	garlic
2 tbsp	olive oil
1 tsp	salt

1 tsp	black pepper
10 g	Parsley
4 pieces	skewers

Directions

Step 1

Preparation

Peel and devein the shrimp.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Mixing

In a bowl, combine the lemon juice, minced garlic, olive oil, salt, and black pepper.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Resting

Add the shrimp to the marinade and toss to coat. Let it marinate for 10 minutes.

Prep Time: 10 mins

Cook Time: 0 mins

Step 4

Preheating

Preheat the grill to medium-high heat.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Skewering

Thread the marinated shrimp onto skewers.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Grilling

Grill the shrimp kebabs for 2-3 minutes per side, or until they are cooked through and opaque.

Prep Time: 0 mins

Cook Time: 6 mins

Step 7

Serving

Garnish with chopped parsley and serve hot.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 250 kcal

Fat: 5 g

Protein: 45 g

Carbohydrates: 4 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	45 g	264.71%	264.71%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	4 g	7.27%	8%
Fibers	1 g	2.63%	4%
Sugars	1 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	2 g	N/A	N/A
Saturated Fat	1 g	4.55%	5.88%
Fat	5 g	17.86%	20%
Cholesterol	300 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	5 iu	0.56%	0.71%
Vitamin C	30 mg	33.33%	40%
Vitamin B6	10 mg	769.23%	769.23%
Vitamin B12	80 mcg	3333.33%	3333.33%
Vitamin E	2 mg	13.33%	13.33%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	500 mg	21.74%	21.74%
Calcium	10 mg	1%	1%
Iron	15 mg	187.5%	83.33%
Potassium	400 mg	11.76%	15.38%
Zinc	15 mg	136.36%	187.5%
Selenium	80 mcg	145.45%	145.45%

Recipe Attributes

Events

Barbecue

Meal Type

Breakfast

Lunch

Dinner

Snack

Kitchen Tools

Slow Cooker

Course

Appetizers

Salads

Snacks

Sauces & Dressings

Cultural

Cinco de Mayo

Demographics

Lactation Friendly

Diabetic Friendly

Heart Healthy

Diet

Mediterranean Diet

Volumetrics Diet

Zone Diet

Nordic Diet

Alkaline Diet

OMAD (One Meal a Day) Diet

Raw Food Diet

Pescatarian Diet

Cooking Method

Boiling

Difficulty Level

Easy

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