

Grilled Pesto Shrimp

Serves: 4

Ingredients:

- 1 lb jumbo shrimp, peeled and deveined
- 1 small jar of pesto sauce (or if you want to make your own, recipe below)

Directions:

Combine shrimp and pesto sauce in a large bowl. Marinate for at least an hour, or up to overnight.

Thread shrimp onto skewers. If skewers are wooden, make sure you soak in water for 20 minutes first.

Grill shrimp for 3-4 minutes on each side, or until pink and opaque throughout.

Pesto Sauce:

- 1 cup fresh basil leaves, chopped
- 1 clove garlic
- 1/4 cup grated Parmigiano Reggiano
- 3 tbsp olive oil
- kosher salt and fresh pepper to taste

In a food processor pulse basil, garlic, parmesan cheese, salt and pepper until smooth. Slowly add the olive oil while pulsing.