



Ginger Shrimp Mini Skewers

 **Gluten Free**  **Dairy Free**

READY IN



38 min.

SERVINGS



36

CALORIES



13 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.5 head garlic finely grated peeled thinly sliced
- 1 tablespoon ginger finely grated thinly sliced
- 0.5 cup olive oil extra-virgin
- 36 servings salt and pepper
- 2 tablespoons seasoned rice vinegar
- 24 large shrimp deveined peeled (leave tails on)
- 0.3 cup soya sauce
- 2 spring onion thinly sliced

Equipment

- bowl
- whisk
- grill
- skewers

Directions

- Stir together sliced ginger, sliced garlic, spring onions, and olive oil in a bowl.
- Add shrimp, toss to coat, cover, and marinate in the refrigerator 1/2 hour and up to 2 hours.
- Prepare a charcoal or gas grill for high heat (you can hold your hand at grill level only 2 to 3 seconds).
- Meanwhile, whisk together grated ginger, grated garlic, rice vinegar, and soy sauce in a small bowl. Thread shrimp onto soaked skewers (see notes) and season with salt and pepper.
- Brush the grill with vegetable oil. If using coals, mound to one side to reach about 4 inches below the grill.
- Lay skewers on grill; close lid on gas grill.
- Grill the shrimp until just opaque, about 1 minute per side.
- Serve skewers drizzled with ginger sauce.

Nutrition Facts



PROTEIN 48.46% **FAT 45.74%** **CARBS 5.8%**

Properties

Glycemic Index:3.11, Glycemic Load:0.03, Inflammation Score:-1, Nutrition Score:0.48869564959212%

Flavonoids

Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 12.5kcal (0.63%), Fat: 0.64g (0.98%), Saturated Fat: 0.09g (0.57%), Carbohydrates: 0.18g (0.06%), Net Carbohydrates: 0.14g (0.05%), Sugar: 0.05g (0.05%), Cholesterol: 10.73mg (3.58%), Sodium: 291.92mg (12.69%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.53g (3.05%), Vitamin K: 1.76µg (1.68%), Phosphorus: 16.72mg (1.67%), Copper: 0.03mg (1.47%), Manganese: 0.02mg (1.05%)