



Orange & Rosemary Prosciutto-Wrapped Grilled Shrimp



Gluten Free



Dairy Free



Low Fod Map

READY IN



30 min.

SERVINGS



24

CALORIES



58 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 3 tablespoon rosemary fresh soft plus more for garnish
- ☐ 24 servings kosher salt and ground pepper fresh black to taste
- ☐ 0.3 cup olive oil extra-virgin
- ☐ 1 teaspoon orange zest plus more for garnish
- ☐ 0.5 cup sambuca liqueur
- ☐ 4 ounces pancetta

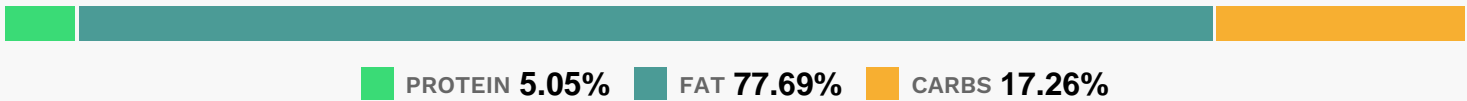
Equipment

- ☐ bowl
- ☐ whisk
- ☐ baking pan
- ☐ grill
- ☐ grill pan

Directions

- ☐ Place the shrimp in a single layer into a shallow sided baking pan. In a small bowl whisk together the sambuca, olive oil, 1 teaspoon orange zest, 2 tablespoons rosemary, salt and pepper.
- ☐ Pour the mixture over the shrimp. Make sure they are well coated.
- ☐ Let marinate 10 minutes and then turn them over to marinate 10 more minutes. Carefully cut the prosciutto slices into thirds lengthwise. Try and keep each strip intact. Wrap a strip of prosciutto around the center of each shrimp, tucking a rosemary leaf or two between the shrimp and prosciutto.
- ☐ Heat a grill pan or outdoor grill to medium-high heat. Cook the shrimp, turning once until cooked through, about 2 minutes per side. As the shrimp cooks the prosciutto should shrink a bit making a very attractive looking appetizer.
- ☐ Transfer to a serving plate and garnish with a bit more rosemary and some orange zest.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.50086956147266%

Flavonoids

Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

Nutrients (% of daily need)

Calories: 58.13kcal (2.91%), Fat: 4.14g (6.37%), Saturated Fat: 0.95g (5.91%), Carbohydrates: 2.07g (0.69%), Net Carbohydrates: 2.03g (0.74%), Sugar: 1.92g (2.13%), Cholesterol: 3.12mg (1.04%), Sodium: 225.18mg (9.79%), Alcohol: 1.99g (100%), Alcohol %: 19.79% (100%), Protein: 0.61g (1.21%), Vitamin E: 0.34mg (2.3%), Selenium: 0.95µg

(1.36%), Vitamin K: 1.35µg (1.29%)