

# Grilled Shrimp Kabobs five stars! From Africanbites.com

- 2 pounds large shrimp, peeled deveined
- 2 teaspoons fresh thyme
- 1-2 teaspoons fresh oregano (or ½ teaspoon dried)
- 1 teaspoon black pepper, freshly ground
- 1 teaspoon cumin
- 1 tablespoon garlic, minced (about 3 medium cloves)
- 1 teaspoon pepper flakes
- ½ teaspoon Italian seasoning
- 3-4 tablespoons olive oil
- 3-4 tablespoons lemon juice
- Salt to taste
- bell pepper, cut in large chunks
- 1 red onion, in large slices
- 1 zucchini, in large slice
- 1 squash, in large slice

**1. Soak skewers for at least 20 minutes, totally submerged in water before using them to prevent burns.**

2. Heat the gas grill to medium-high heat. If using a grill pan, lightly spray or oil to prevent the shrimp from sticking to the pan.
3. In a medium bowl, combine thyme, oregano, black pepper, cumin, garlic, pepper flakes, Italian seasoning, olive oil, and lemon juice. Set aside.
4. Add shrimp to a large bowl, season with salt, then marinade shrimp with the spicy mixture.
5. Use some marinade to rub on the vegetables, then salt to taste.
6. Thread the shrimp onto the skewers, alternating between the shrimp and vegetables. Make sure the front of the skewer is covered with vegetables or shrimp.
7. Place the skewers on a grill pan or gas grill.
8. Grill for 2-3 minutes per side until vegetables are fully cooked.
9. Serve warm with salad, rice, or creamy orzo.