



Spicy Grilled Jumbo Shrimp

INGREDIENTS

- 16 jumbo shrimp
- 2 tbsp. homemade Sambal oelek (optional)
- 2 tbsp. fresh parsley, minced
- 2 tbsp. fresh cilantro, minced
- ¼ cup olive oil
- 1 jalapeño minced
- Sea salt and freshly ground black pepper

DIRECTIONS

1. In a bowl, combine parsley, cilantro, jalapeño, olive oil, and season with salt and pepper to taste.
2. Mix the shrimp with the marinade and let marinate for 30 minutes.
3. Preheat your grill to medium-high heat.
4. Grill the shrimp on the preheated grill for 4 minutes per side, basting with Sambal oelek.