

Roasted Shrimp and Pineapple Skewer

Ingredients

- 3 tablespoons butter , divided
- 1/4 cup honey
- 4 large cloves garlic , crushed (or 1 tablespoons minced garlic)
- 2 tablespoons low sodium soy sauce
- 1 tablespoon fresh lemon juice (juice of 1/2 a lemon)
- 1 pound | 500 grams shrimp (or prawns), tail on or off
- Sea salt , to taste
- Cracked pepper , to taste (optional)
- 1 cup fresh chopped pineapple
- Lemon slices (to serve)
- 2 tablespoons fresh chopped parsley



Directions

1. Soak the wooden skewers for at least 20 minutes before cooking. Once soaked, arrange shrimp onto skewers, alternating with pineapple pieces.
2. In a small saucepan over low-medium heat, melt 2 tablespoons of butter with the honey, garlic and soy sauce together. Stir until combined well and allow to simmer for 3-4 minutes, or until beginning to thicken into a syrup. Take off the heat and stir in lemon juice.
3. Season shrimp with a pinch of salt and a small amount of cracked pepper (optional) Using a brush, coat the honey garlic butter sauce on both sides of each shrimp skewer. Heat the remaining butter in a large pan or skillet (or grill pan) over medium heat. Working in batches of three or four, sear the skewers for 3-4 minutes on one side, while pouring a small amount of sauce over each shrimp while cooking; flip over and cook on the other side (pouring a little more sauce over the shrimp while cooking), for a further 3-4 minutes, or until the shrimp is completely cooked through and no longer opaque.
4. Remove from pan and serve immediately with any remaining sauce to use for dipping! Garnish with chopped parsley. Enjoy!

