



PIRI PIRI SHRIMP

Servings: 12

Ingredients

- 1/2 cup smoked paprika
- 2 tablespoons red chili flakes
- 1 tablespoon madras curry powder
- 1/2 cup fresh lemon juice
- 6 cloves garlic, minced
- 2 teaspoons fresh ginger, chopped
- 2 teaspoons kosher salt
- 4 pounds (16-20) shrimp, peeled and deveined
- Lemon wedges, for garnish
- Cilantro leaves, for garnish

Directions

Heat a grill to medium heat.

In a large bowl, stir together the paprika, red chili flakes, madras curry powder, lemon juice, garlic, ginger and salt. Rub the shrimp with the mixture, place in a dish and marinate for 30 minutes.

Place the shrimp on the grill and discard the marinade. Cook for 10-12 minutes, turning occasionally, until the shrimp reaches an internal temperature of 145 F.

Remove the shrimp from grill, and then garnish with the lemon wedges and cilantro leaves.

Serve immediately.

Side dishes

Charred Corn Salad
Jollof Rice



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