

Cilantro-Lime Shrimp Foil Packets

Serves: 4

Modified from: www.delish.com

Items Needed: cutting board, chef knife, large mixing bowl, mixing spoon, measuring spoons, aluminum foil

Ingredients:

1 lb. medium shrimp, peeled and deveined
3 ears corn, kernels shaved off the cob
1 zucchini, cut into half moons
2 cloves garlic, minced
2 tsp. ground cumin
1 tsp. crushed red pepper flakes
2 tbsp. freshly chopped cilantro
2 TB Extra-virgin olive oil, for drizzling
½ tsp kosher salt
¼ tsp Freshly ground black pepper
2 limes, sliced into rounds
4 tsp butter (1 tsp per foil packet)

Directions:

1. In a large bowl, combine shrimp, corn, zucchini, garlic, cumin, red pepper flakes, and cilantro. Drizzle with olive oil, season with salt and pepper, and toss until combined.
2. Lay out four pieces of foil. Divide shrimp mixture between foil and top each with a pat of butter and lime slices. Seal packs.
3. Heat grill to high. Add shrimp packs and grill until shrimp is pink, about 10 minutes.
4. Serve.

Nutrition Information:

Calories: 331 Fat: 12 g Carbs: 30 g Protein: 28 g Fiber: 2 g **Sodium:** 429 mg

Provide the above nutrition specs. If not provided from your recipe source, use USDA food composition database located at <https://ndb.nal.usda.gov/ndb/>

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