

A close-up photograph of three ripe peaches with a mix of red, orange, and yellow skin. One peach on the right has a green leaf attached to its stem. The background is plain white.

HEALTHY FOOD IN A **SNAP**

GRILLED SHRIMP AND PEACH KABOBS



Did you know? All fruits and vegetables can be purchased with SNAP Benefits
Find out more at: www.urbanharvest.org/famers-markets/SNAP



GRILLED SHRIMP AND PEACH KABOBS

INGREDIENTS

- 3 Tablespoons honey
- ½ tsp ginger
- Juice of one lime
- ½ tsp lime zest
- 24 large shrimp, peeled and deveined
- 2-3 large peaches, peeled and cut into wedges
- ½ tsp salt
- Vegetable oil
- 8 wooden skewers/kabob sticks

INSTRUCTIONS

1. In a small bowl, whisk together the honey, lime juice, ginger powder, salt and lime zest.
2. Soak wooden skewers in a pan of water for 30 minutes, threading them with the shrimp and peaches to avoid wooden skewers from burning.



**HEAT
GRILL/PAN**
MEDIUM



**WHISK
INGREDIENTS**
THOROUGHLY



**COOK
TIME**
8-12 MIN

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3. Heat your grill or grill pan on medium heat, not too high as honey mixture will burn.
 4. Brush grill pan or grates with a small amount of vegetable oil.
 5. Thread shrimp onto skewers alternating with peach wedges, about 3 shrimp per skewer.
 6. Brush kabobs with the honey mixture.
 7. Cook on grill (or stove top cook in shallow pan) 8-12 minutes, turning occasionally until shrimp is cooked (looks pink & slightly curled).

Recipe courtesy of: Shana Tatum, RD LD