**Pesto Shrimp Skewers**

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Shrimp is marinated in homemade pesto sauce to add a big pop of flavor to these grilled skewers. Use either the recipe provided here for basic basil pesto, or switch it up with the

Roasted Garlic and Basil Pesto found in the Condiments section. Serve at your next backyard barbeque with a side salad or grilled vegetables.

**Ingredients:**

1 cup fresh basil leaves, packed

1 clove garlic, diced

1 tbsp pine nuts, toasted

Juice of half a lemon

2 tbsp extra virgin olive oil

1/4 tsp salt

1 1/2 lbs. shrimp, peeled and deveined

Freshly ground pepper, to taste

**Directions:**

1. Using an immersion blender or food processor, blend together the basil, pine nuts, garlic, lemon juice, olive oil, and salt until evenly combined. Add additional salt and pepper to taste.

2. Combine the shrimp with the pesto in a medium bowl and marinate for 3-4 hours.

3. If using wooden skewers, soak them in water for at least 20 minutes before threading. Thread the marinated shrimp onto the skewers. Heat a grill to medium-low and cook the shrimp for 3-4 minutes per side, until the shrimp is opaque.

