

CopyCat Texas Roadhouse Grilled Shrimp

Ingredients

1 1/2 pounds Jumbo shrimp, 16/20 peeled and deveined
1/4 cup olive oil
2 tablespoons lemon juice
3 cloves garlic, minced
1 teaspoon dried oregano
1/2 teaspoon paprika
1/2 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon crushed red pepper, optional
lemon wedges for garnish

Directions

Peel the shrimp and (devein them if needed) Leaving the tails on.

In a medium bowl add the olive oil, lemon juice, parsley, garlic, oregano, paprika, salt pepper, and red pepper flakes and mix until combined.

Add the shrimp to the marinade bowl and toss until coated. Cover and marinate for at least 15 minutes or up to 1 hour.

If using wooden skewers soak them for 1 hour before grilling.

Preheat the grill to medium high heat.

Thread the shrimp onto the skewers, about 4-6 per skewer.

Grill the shrimp skewers for 2-3 minutes per side, until opaque and cooked through.

Garnish with fresh chopped parsley and fresh lemon wedges.