



# Garlic Shrimp Skewers

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4 People	10 MIN	10 MIN		

Garlic shrimp skewers are a quick and flavorful dish made with tender shrimp marinated in garlic, olive oil, and herbs, then grilled to perfection. They are juicy, slightly smoky, and packed with bold garlic flavor. This easy recipe is perfect for summer grilling, quick weeknight dinners, or serving as a party appetizer. With minimal prep and fast cooking time, garlic shrimp skewers are both simple and impressive.

## Ingredients

- 1 pound shrimp (peeled and deveined)
- 4 garlic cloves, minced
- 3 tablespoons olive oil
- 1 tablespoon lemon juice
- 1 teaspoon paprika
- Salt and pepper to taste
- 2 tablespoons fresh parsley, chopped
- Skewers (wooden or metal)

## Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 8-10 minutes
- Total Time: 20 minutes
- Servings: 4
- Course: Appetizer / Main
- Cuisine: Mediterranean-inspired

## Cooking Method

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### Instructions

1. If using wooden skewers, soak them in water for 20 minutes.
2. In a bowl, mix olive oil, garlic, lemon juice, paprika, salt, and pepper.
3. Add shrimp and toss to coat evenly.
4. Thread shrimp onto skewers.
5. Preheat grill or pan to medium-high heat.
6. Cook shrimp for **2-3 minutes per side** until pink and opaque.
7. Remove from heat and sprinkle with parsley.
8. Serve immediately.

## Cooking Tips

- Do not overcook shrimp, or they will become rubbery
- Use large shrimp for best texture
- Marinate for 10-15 minutes for deeper flavor

## Variations

- Add chili flakes for a spicy version
- Use butter instead of olive oil for richer flavor
- Add vegetables like bell peppers or onions to skewers
- Try garlic-lime instead of lemon for a twist

## What to Serve with Garlic Shrimp Skewers

- Rice or quinoa
- Fresh salad
- Grilled vegetables
- Garlic sauce or aioli
- Flatbread or pita

## Storage

Store leftover shrimp in an airtight container in the refrigerator for up to **2 days**.

## Reheating

Reheat gently in a pan over low heat or enjoy cold in salads.

## Frequently Asked Questions

### Can I cook these without a grill?

Yes, use a stovetop grill pan or skillet.

### Can I use frozen shrimp?

Yes, thaw completely before cooking.

### How long should I marinate shrimp?

10-15 minutes is enough; longer may affect texture.

### Recipe Author

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Generated on: May 27, 2026 01:12

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