

# Lime and Dill Chimichurri Shrimp

Bonnie Landy - Castro Valley, CA  
Taste of Home Annual Recipes 2021

## Servings: 4

*1/2 cup extra-virgin olive oil*  
*1/2 cup packed fresh*  
*parsley sprigs*  
*1/4 cup snipped fresh dill*  
*1/4 cup fresh cilantro leaves*  
*3 tablespoons lime juice*  
*3 cloves garlic, halved*  
*1/2 teaspoon salt*  
*1/4 teaspoon pepper*  
*1 pound (26-30 pound)*  
*uncooked shrimp, peeled*  
*and deveined*  
*1 medium red onion, cut*  
*into thick wedges*  
*1 medium zucchini, cut into*  
*1/2-inch pieces*  
*1 medium yellow summer*  
*squash, cut into 1/2-inch*  
*pieces*  
*8 cherry tomatoes*  
*crusty bread*

## Preparation Time: 25 minutes

### Grill: 10 minutes

Place the olive oil, parsley, dill, cilantro, lime juice, garlic, salt and pepper into a food processor. Process until puree'd. Reserve six tablespoons of the mixture for serving. Place the remainder of the mixture in a bowl. Toss with the shrimp and vegetables. Let stand for 15 minutes.

Alternately thread the shrimp and vegetables onto eight metal or soaked wooden skewers.

Grill covered, over medium heat or broil four inches from the heat until the shrimp turn pink, 3 to 4 minutes per side.

Serve on a bed of additional herbs with crusty bread and the reserved sauce.

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Per Serving (excluding unknown items): 275 Calories; 27g Fat (86.1% calories from fat); 2g Protein; 8g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 273mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Vegetable; 0 Fruit; 5 1/2 Fat.