

Prosciutto-Wrapped Chili Shrimp with Green Onions

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Servings: 4

3 tablespoons extra-virgin olive oil
4 scallions, white parts finely chopped and green parts thinly sliced on an angle, divided
1 Fresno chili pepper or 1 1/2 teaspoons ground red pepper, finely chopped
juice of 1/2 lemon
Kosher salt
freshly ground black pepper
16 jumbo shrimp, tails on and deveined
16 thin slices prosciutto

Heat a grill or grill pan to medium.

Combine the olive oil, scallion whites, chili pepper and lemon juice in a medium size bowl and season with salt and pepper.

Add the shrimp and toss to coat.

Wrap each shrimp with a slice of prosciutto and thread onto a skewer.

Grill the shrimp until firm and opaque, about 3 minutes per side.

Transfer to a serving platter and garnish with the scallion greens and another squeeze of lemon juice.

Per Serving (excluding unknown items): 1889 Calories; 86g Fat (42.5% calories from fat); 257g Protein; 4g Carbohydrate; trace Dietary Fiber; 672mg Cholesterol; 24487mg Sodium. Exchanges: 37 Lean Meat; 0 Vegetable; 2 Fat.