

# RENEGADE SHRIMP KABOBS

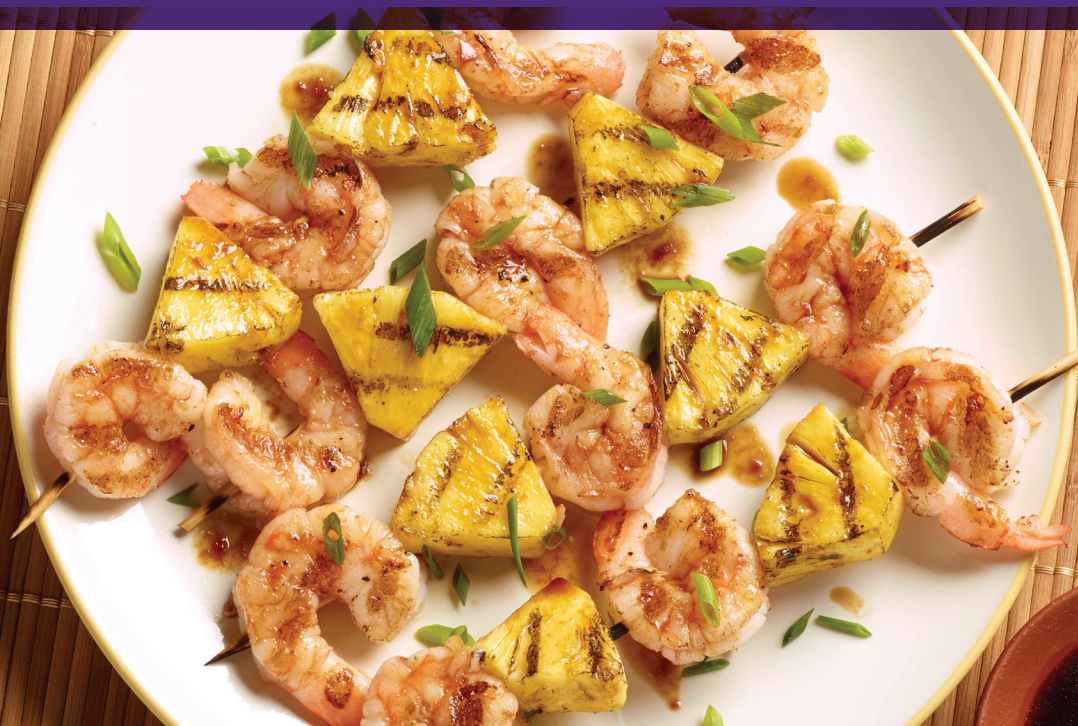
USING PINEAPPLE & SOY RENEGADE MARINADE

Serves:

2

Total Time:

25 min



## INGREDIENTS

### 1 bottle (9 oz)

Blount Clam Shack  
Pineapple & Soy  
Renegade Marinade



12

Shrimp  
(Peeled &  
De-veined)



1/2

Fresh  
Pineapple

### + these pantry items:

Salt  
Pepper

### you'll also need:

4 skewers  
(bamboo  
or metal)

## COOKING INSTRUCTIONS

### 1 PREP

- Peel **pineapple** and cut into large chunks.
- Pat **shrimp** dry, season with **salt** and **pepper**.

### 2 SKEWER

- Skewer **shrimp** and **pineapple**, 3 each per skewer.
- Marinate **kabobs** in about 2/3 bottle (6 oz) of the **Pineapple & Soy Renegade Marinade** for 5 minutes.

### 3 GRILL

- Preheat grill to highest setting. Grill **kabobs** for 3 minutes on each side, or until **shrimp** are pink and fully opaque. Remove from grill and let rest 5 minutes.

### 4 FINISH & SERVE

- Use the remaining 1/3 (3 oz) of **Pineapple & Soy Renegade Marinade** to drizzle over **kabobs**. Serve with your favorite sides; we recommend rice and salad.



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