**Grilled Shrimp Skewers with Jalapeño Cajun Butter**

We love these grilled shrimp skewers with jalapeño Cajun butter as an easy appetizer or quick main dish. Perfect for grilling season and that butter just steals the show.

Prep Time: 10minutes

Cook Time: 10minutes

Total Time: 20minutes

 Servings: 4 Calories: 356kcal Author: Alida Ryder

Ingredients

800 g (1½lb) peeled shrimp deveined

2 tbsp olive oil

2 tsp Cajun seasoning

1 tsp salt

For the jalapeño Cajun butter

½ cup butter

3 garlic cloves minced

1 jalapeno pepper finely shipped

2 tsp Cajun seasoning

lemon juice to taste

salt to taste

Instructions

Place bamboo skewers in boiling water and allow to soak for at least 30 minutes.

Place the shrimp in a medium bowl then drizzle over the olive oil and add the Cajun seasoning and salt.

Toss to coat the shrimp then thread 4 marinated shrimp onto soaked bamboo skewers.

Grill the shrimp in a hot grill pan or outdoor grill for 1-2 minutes per side until the shrimp are cooked through.

To make the butter, heat a pan or saucepan over medium high heat then add the butter.

Allow to melt then add the garlic, chopped jalapeño, seasoning and lemon juice and cook for 1-2 minutes until fragrant.

Serve the shrimp with the jalapeño butter for dipping.

Nutrition

Calories: 356kcal | Carbohydrates: 4g | Protein: 28g | Fat: 25g | Saturated Fat: 5g | Polyunsaturated Fat: 6g | Monounsaturated Fat: 11g | Trans Fat: 0.01g | Cholesterol: 252mg | Sodium: 1983mg | Potassium: 302mg | Fiber: 1g | Sugar: 0.4g | Vitamin A: 2398IU | Vitamin C: 6mg | Calcium: 127mg | Iron: 1mg

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