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## Shrimp & Plum Kebabs

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Toss quick-cooking shrimp, juicy summertime plums and zesty jalapeños with a simple cilantro-lime marinade for a deluxe meal in minutes. If you like, use peaches or nectarines in place of the plums and red or green bell peppers for the jalapeños.

**4 servings** | **Active Time:** 35 minutes | **Total Time:** 35 minutes

### Ingredients

- 3 tablespoons canola oil, or toasted sesame oil
- 2 tablespoons chopped fresh cilantro
- 1 teaspoon freshly grated lime zest
- 3 tablespoons lime juice
- 1/2 teaspoon salt
- 12 raw shrimp, (8-12 per pound), peeled and deveined
- 3 jalapeño peppers, stemmed, seeded and quartered lengthwise
- 2 plums, pitted and cut into sixths

### Preparation

1. Whisk oil, cilantro, lime zest, lime juice and salt in a large bowl. Set aside 3 tablespoons of the mixture in a small bowl to use as dressing. Add shrimp, jalapeños and plums to the remaining marinade; toss to coat.
2. Preheat grill to medium-high.
3. Make 4 kebabs, alternating shrimp, jalapeños and plums evenly among four 10-inch skewers. (Discard the marinade.) Grill the kebabs, turning once, until the shrimp are cooked through, about 8 minutes total. Drizzle with the reserved dressing.

### Nutrition

**Per serving** : 194 Calories; 8 g Fat; 1 g Sat; 4 g Mono; 221 mg Cholesterol; 5 g Carbohydrates; 24 g Protein; 1 g Fiber; 446

mg Sodium; 292 mg Potassium

**Exchanges:** 1 vegetable, 3 very lean meat, 1 fat

**Tips & Notes**

- **Make Ahead Tip:** Equipment: Four 10-inch skewers