



Coconut-Lime Shrimp

Ingredients

- 6 oz **Gustare Coconut Balsamic Vinegar**
- 6 oz **Gustare Persian Lime EV Olive Oil**
- 1 small chile of your choice, finely chopped
- 1 T garlic, finely chopped
- 1 T fresh cilantro, finely chopped
- 1 T lime juice, freshly squeezed
- 1 lb large shrimp, shelled and deveined
- sea salt, to taste
- freshly ground pepper, to taste

Directions

Preheat oven to 375°. Combine coconut, chilies, garlic, cilantro and lime juice in a shallow dish.

Marinate shrimp in mixture for 10-15 minutes. Season with salt and pepper, remove from dish and place on lightly oiled baking dish (Gustare Persian Lime Olive Oil works well here!) and bake for 5 minutes, depending upon size of shrimp.



Note: I've also grilled the shrimp on pre-soaked skewers for 1-2 minutes on each side depending upon size of shrimp.

to taste, to enjoy, to savour

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