



## Coconut-Lime Shrimp

### Ingredients

6 oz **Gustare Coconut Balsamic Vinegar**

6 oz **Gustare Persian Lime 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 15-20 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 2-3 minutes on each side depending upon size of shrimp.*

*to taste, to enjoy, to savour*