

Zesty Shrimp and Watermelon Kabobs

EASY recipe

2 tsp extra-virgin olive oil
1 tbsp sodium-reduced tamari soy sauce
½ tsp hot sauce, or more to taste
1 lime, juiced
2 cups watermelon, cut into 1-inch cubes

1 lb uncooked jumbo shrimp,
peeled and deveined
¼ cup chopped fresh mint
Pinch salt

Set barbeque at 400°F or preheat grill to medium. **In** a small bowl, combine oil, soy sauce, hot sauce and lime juice. **Stir** to combine. **Thread** watermelon and shrimp onto barbeque skewers. **Brush** with sauce. **Grill**, covered, until shrimp turn pink, turning once. **Sprinkle** with mint and salt, and serve.

Makes 4 servings. Per serving: 171 calories | 24g protein | 5g total fat | 1g saturated fat
2g mono fat | 1g poly fat | 9g carbohydrate | 5g sugar | 1g fiber | 373mg sodium

