

# Garlic marinated shrimp skewers served with rice peppers, ginger and green onion

Recipe for 4 persons

## Description

A tasty shrimp skewer, with a simple and delicious marinade; served with a green onion and ginger rice.

## Ingredients

### For the skewers

- 20 Unit(s) Peeled medium shrimps
- 45 Ml Olive oil
- 2 Unit(s) Lime juice
- 4 Clove(s) Chopped garlic
- 4 Sprig(s) Fresh cilantro
  
- Salt and pepper

### For the rice

- 160 Gr Jasmine rice
- 0.25 Unit(s) Pineapple
- 6 Sprig(s) Fresh cilantro
- 1 Unit(s) Green onion
- 60 Gr Japanese pickled ginger
- 1 Unit(s) Bird's eye chili
  
- Salt and pepper

## Preparation

- Preparation time **30 mins**

### Preparation

Clean the shrimps and pat dry to remove excess water.

Cut the pineapple into small cubes for the rice.

Rinse the cilantro and then coarsely chop it for the marinade and the rice.

Cut the green onion diagonally (sifflets).

Finely chop the chilli pepper.

Finely slice the ginger.

### For the skewers

Soak the wooden skewers before starting the preparation.

Make the marinade by combining the lime juice, garlic, oil and chopped coriander. Place the shrimp in the marinade for about 15 minutes, then skewer them. Count for 5 shrimps per person.

Season the skewers with salt and pepper.

Sear on a hot grill for roughly 2 minutes on each side, or until done.

### For the rice

In a large pot of salted boiling water, cook the rice for roughly 8 minutes (until tender) and then strain. In a skillet with a knob of butter, cook down the pineapple for a minute. Combine the cooked rice, pineapple, chilli, green onion and ginger. Your dish is ready to be served.

**Bon appétit!**