

Bacon-Wrapped Shrimp

Ingredients

cooking spray
6 slices smoked bacon
24 peeled/deveined shrimp-31/40 count (about 3/4 pound)
24 toothpicks
1/2 cup orange herb and poppy seed marinade
Orange Spinach Salad (*recipe below*)

Steps

1. Spray grill with cooking spray, then preheat grill.
2. Stack bacon slices on top of each other and slice into 4 sections.
3. Wrap bacon around each shrimp and secure with toothpicks.
4. Place marinade in medium mixing bowl and add shrimp. Toss; marinate 5 minutes.
5. Grill shrimp, covered 6-8 minutes, or until pink, turning occasionally to cook evenly. Discard any remaining marinade.
6. Remove toothpicks and add shrimp and bacon to spinach salad and serve.

Need Help ?

