

Grilled Wafu®-Marinated Shrimp Skewers

1½ pounds Large shrimp, peeled and deveined
2 cups Wafu® Original Japanese Vinaigrette
12 Skewers
Freshly cut cilantro to garnish

1. Pour Wafu® Original Japanese Vinaigrette into medium bowl. Add shrimp and toss to coat.
2. Cover bowl and refrigerate for 2 hours.
3. Skewer the shrimp.
4. Grill on preheated grill for approximately 2 minutes per side or until shrimp turns pink.
5. Remove skewers from grill.
6. Place on plate and garnish with cilantro.

Serves 4.

For a lower calorie option, try Wafu® Original Light.

Another way to marinate with Wafu®, Japanese-style.

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