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## **Olive on Tap Basil Pesto Marinated Grilled Shrimp**

INGREDIENTS: 1/2 cup basil, fresh packed \* 1 small clove garlic \* 1 tablespoon pine nuts, toasted \* 2 tablespoons parmigiano reggiano (parmesan), grated \* 2 tablespoons **Olive on Tap Basil Olive Oil** \* 1 tablespoon lemon juice (~1/4 lemon)  
salt and pepper to taste \* 1 pound shrimp, peeled and deveined

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Pulse the basil, garlic, pine nuts, parmesan, oil, lemon juice, salt and pepper in a food processor or blender until smooth. Marinate the shrimp in the pesto for at least 20 minutes, up to overnight, in the fridge. Skewer the shrimp and grill over medium-high heat until cooked, about 2-3 minutes per side. Serve with lemon wedges for a hit of citrus-y freshness!