

## Grilled Shrimp Perfection: Your Easy Guide to Juicy, Flavorful Skewers

Here's what you'll need to get these amazing grilled shrimp on your plate:



**OVEN**  
**450°F**

**TIME**  
**30 min**

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**SAVE**  
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### INGREDIENTS

1.5 lbs large shrimp, peeled and deveined (tail on or off, your preference)  
2 tablespoons olive oil  
3 cloves garlic, minced  
1 tablespoon fresh lemon juice  
1 teaspoon smoked paprika  
1/2 teaspoon onion powder  
1/2 teaspoon dried oregano  
1/4 teaspoon cayenne pepper (optional, for a kick)  
Salt and freshly ground black pepper to taste  
Fresh parsley or cilantro, chopped (for garnish)  
Wooden or metal skewers (if using wooden, soak them in water for 30 minutes prior to use)

### DIRECTIONS

- 1. Prepare the : Shrimp:** If your shrimp isn't already, peel and devein it. Rinse under cold water and pat thoroughly dry with paper towels. This step is crucial for getting a nice sear on the grill.
- 2. Make the : Marinade:** In a large bowl, whisk together the olive oil, minced garlic, fresh lemon juice, smoked paprika, onion powder, dried oregano, cayenne pepper (if using), salt, and black pepper.
- 3. Marinate the : Shrimp:** Add the dried shrimp to the marinade, tossing gently to ensure all the shrimp are evenly coated. Cover the bowl and refrigerate for at least 15 minutes, and up to 1 hour.
- 4. Preheat the : Grill:** While the shrimp is marinating, preheat your grill to medium-high heat (about 400-450°F or 200-230°C). Clean the grill grates thoroughly with a wire brush.
- 5. Skewer the : Shrimp:** If using skewers, thread the marinated shrimp onto them. Don't overcrowd the skewers; leave a little space between each shrimp for even cooking.
- 6. Grill the : Shrimp:** Place the skewers (or individual shrimp if not using skewers, using a grill basket to prevent them from falling through) on the hot grill. Cook for 2-3 minutes per side, or until the shrimp turn opaque and pink and are cooked through. Be careful not to overcook, as overcooked shrimp can become rubbery.
- 7. Serve:** Remove the shrimp from the grill, transfer to a serving platter, and garnish with fresh chopped parsley or cilantro. Serve immediately.

## SWAPS & NOTES

**Shrimp Size:** While large shrimp work best for grilling (they're less likely to fall through the grates and cook more evenly), you can use medium shrimp.

Just adjust cooking time accordingly.

**Spices:** Feel free to adjust the spices to your liking.

Add extra cayenne or a pinch of red pepper flakes.

### TIPS FOR SUCCESS

They cook very quickly, so keep a close eye on them.

As soon as they turn pink and opaque, they're done.

**Pat Them Dry:** Before adding the marinade, ensure your shrimp are as dry as possible.

This helps them get a better sear and prevents steaming on the grill.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

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