

# Grilled Lemon Shrimp

## Ingredients:

1 - 1 ½ lbs. Shrimp (peeled & deveined)  
½ tsp Baking Soda  
1 tsp Salt  
2 ea. Garlic, minced  
2 oz. EVOO  
½ tsp Lemon Zest  
1 tbl Lemon Juice  
1 tbl Parsley  
Pinch Black Pepper

## Directions:

Toss shrimp in salt and baking soda. Thread shrimp on skewers (6-8), placing them belly to back, close together. Place skewers over a bowl and place in the fridge for 1 hour.  
While shrimp are marinating, combine garlic, ½ of the EVOO in a bowl. Combine the remaining EVOO in a large bowl with lemon zest & juice. Preheat the pan on high heat. Pull the shrimp out and brush the garlic mix onto the shrimp. Place skewers on a pan. Turn the shrimp periodically, until they are opaque & charred. (about 3-5 mins). Remove from skewers & toss in the lemon mix, and garnish with parsley.

# Chermoula

## Ingredients:

½ c Cilantro, finely chopped (FC)  
½ c Parsley, FC  
¼ c Mint, FC  
1 ea. Lemon zest & juice  
2 ea. Garlic, pasted  
¾ tsp Ground Cumin  
¾ tsp Ground Coriander  
¼ tsp Paprika  
¼ c EVOO  
¼ tsp Salt  
Pinch Black Pepper

## Directions:

Finely chop all your greens and combine all ingredients in a bowl.  
Adjust as necessary.

# Herbed Cauliflower Rice

## Ingredients:

1 ea. Cauliflower  
1.5 oz EVOO  
1.5 oz Onion, small diced  
¼ tsp Cumin seed  
2 tbl Lemon Juice  
2 Tbl Parsley

## Directions:

Break cauliflower. Grate or pulse in the food processor. Heat a large pan. Add onions and saute until lightly brown, (8-10 mins). Add cumin and cook until fragrant. Add cauliflower, season with salt. Saute until tender (3-5 mins). Remove from heat and stir in the lemon juice and parsley. Adjust if necessary.



**Recipes courtesy of Diana Vaca**

asyoulikeitevents.net 951-737-8025



*As You Like It*  
Events & Catering