



GRILLED
PEACH
HABANERO
SHRIMP
KABOBS

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GRILLED PEACH HABANERO SHRIMP KABOBS

Servings: 4

Nothing is more savory and delightful than grilled peaches and shrimp on a kabob.

Sweet, juicy Georgia peaches and shrimp glazed with Regina's Farm Kitchen®

Peach Habanero Artisan Fruit Spread. A sizzling summer treat for any occasion.



WHAT YOU NEED

- 1 lb. raw shrimp, shelled and deveined. (Leave tail attached)
- 2 tsp. olive oil
- 1 jar Regina's Farm Kitchen Peach Habanero Artisan Fruit Spread
- 4 fresh Georgia-grown peaches, washed and sliced in half

- 1 fresh lemon, juiced
- Metal or wooden skewers
- Kosher salt and fresh pepper for tasting

INSTRUCTIONS

In a small bowl, mix half the lemon juice (you will use other half of juice on the peaches), olive oil, six tablespoons of RFK Peach Habanero Artisan Fruit Spread, ½ teaspoon salt and ¼ teaspoon pepper.

Place shrimp in a Ziploc bag for marinating. Pour half the mixture into bag and toss the shrimp to coat them in sauce. Close the bag and place in the fridge for one hour, or until ready to cook. Save the remaining sauce to use after cooking.

Using metal skewers or wooden kabob sticks, skewer the shrimp and fresh peach halves in an alternating pattern. Squeeze the lemon halves onto the peach halves before grilling.

Bring your grill to a high heat. Cook skewers for 4–5 minutes, then flip and cook for 4–5 additional minutes or until shrimp are opaque and starting to char. With a pastry brush, brush the remaining sauce over the kabobs for just a bit more zing! Enjoy!

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