

Lemon-Orange Shrimp Kabobs

Serves 4

1/3 c. extra virgin olive oil
2 Tbsp. whole-grain Dijon mustard
3-4 cloves garlic, minced
4 drops Lemon Vitality Oil
4 drops Orange Vitality Oil
1 drop Basil Vitality Oil
20 large shrimp

Young Living Oils Used in this Recipe:

#5627 Orange Vitality Oil
#5583 Basil Vitality Oil
#5625 Lemon Vitality Oil

Mix extra virgin olive oil, mustard, garlic, and essential oils in glass bowl. Set aside. Thoroughly wash shrimp and place in marinade. Coat shrimp well and marinate for 30 minutes to 1 hour. Thread 4-5 shrimp onto skewers. Grill the shrimp for 3-5 minutes or until pink. Turn kabobs once to ensure even cooking. Add to salad, serve with rice, or serve alone.