



*cara price*

## CHERMOULA SHRIMP

### INGREDIENTS

- 1.5 pounds shrimp, peeled & deveined
- 2 large lemons, cut into quarters
- 3/4 cup olive oil
- 1/2 cup lemon juice
- 1 yellow onion, chopped
- 6 cloves garlic, minced
- 1/2 cup parsley, chopped fine {reserve 2 tablespoons for garnish}
- 1 tablespoon smoked paprika
- 2 teaspoons ground cumin
- 1.5 teaspoons sea salt
- 1 teaspoon pepper
- 1/2 teaspoon chili powder

### DIRECTIONS

preheat oven to 400.

place shrimp & lemon quarters in a large glass baking dish.

in a medium size mixing bowl, combine remaining ingredients. pour sauce over shrimp & lemons, then bake 14-17 minutes, watching closely.

when shrimp turn pink they are done, do not overcook.

serve with baked zucchini.