

Grilled Shrimp

Perfectly grilled shrimp with aromatic herbs and garlic marinade. Easy recipe for juicy, flavorful seafood in just 15 minutes on the grill.

15 min

PREP

15 min

COOK

30 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Grilled Shrimp

Ingredients

- 4 shrimp
- 1 tsp fresh oregano
- 1 tsp crushed red pepper
- 1 tbsp olive oil
- 2 clove garlic
- 0.5 tsp salt

Instructions

- 1 Prepare the shrimp**

Cut along the back curve of each jumbo shrimp, slicing about 3/4 through the flesh without cutting completely through to butterfly them. Remove the dark vein and rinse under cold water.
- 2** Pat the butterflied shrimp completely dry with paper towels until no moisture remains on the surface.
- 3 Make the marinade**

Combine 1 teaspoon fresh thyme, 2 minced garlic cloves, 1 teaspoon red pepper flakes, 1/2 teaspoon salt, and 1 tablespoon olive oil in a mixing bowl.
- 4** Add the butterflied shrimp to the marinade and toss until each piece is evenly coated. Let marinate at room temperature for 15-30 minutes.
- 5 Grill the shrimp**

Preheat your grill to high heat (450-500°F/230-260°C) and oil the grates thoroughly to prevent sticking.
- 6** Place the marinated shrimp on the grill flesh-side down, leaving space between each piece. Grill for 2-3 minutes until distinct char marks appear and the flesh is opaque white.
- 7** Flip the shrimp using tongs and grill shell-side down for 2-3 minutes until the shrimp are bright pink, slightly curled, and firm to the touch.
- 8** Remove the shrimp from the grill immediately when they reach an internal temperature of 120°F/49°C and serve hot.

Tips

Choose jumbo or extra-large shrimp (16-20 count per pound) for best grilling results and easier handling on the grates.

Butterfly the shrimp by cutting deeply along the back without cutting completely through, which creates more surface area for marinade absorption and even cooking.

Pat shrimp completely dry before marinating to help the seasonings adhere better and achieve proper searing on the grill.

Preheat your grill to high heat (450-500°F) and oil the grates thoroughly to prevent the delicate shrimp from sticking.

Don't overcrowd the grill - leave space between each shrimp to ensure even heat circulation and proper char development.

Watch for the color change from gray to pink-orange and the characteristic curl shape to indicate doneness - this happens quickly, usually 2-3 minutes per side.

Remove shrimp from the grill as soon as they're cooked through, as they continue cooking from residual heat and can become rubbery if left too long.

Serve immediately while hot for the best texture and flavor, garnished with fresh lemon juice to enhance the natural sweetness.