



## GRILLED TERIYAKI SHRIMP & PINEAPPLE

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It is delicious!

### DIRECTIONS:

1. Using your Electrolight Fire starter, preheat your charcoal grill.
2. In a small saucepan, add garlic, soy sauce, brown sugar, honey and cornstarch. Cook and stir over medium high heat for about 5-7 minutes or until it starts to thicken. Set aside.
3. Slice pineapple vertically so that you have 2 halves. Use a knife to cut the center pineapple out leaving a 1/2" edge around the outside of the pineapple. Once you have the outer rim cut, use a knife to cut 3 vertical rows and then use a spoon to remove the pineapple. Try to keep it intact as much as possible and then cut it into chunks for your kabobs.
4. Using shish kebab skewers, alternate shrimp and pineapple chunks. Brush on both sides with teriyaki sauce and place on preheated grill.
5. Cook for about 4-5 minutes on each side until your shrimp are cooked through and your pineapple has started caramelizing.
6. While your shrimp is cooking. Fill your empty pineapple halves with the prepared rice. Add the cooked shrimp and pineapple and sprinkle with chopped green onions and sesame seeds.

### INGREDIENTS:

1 Tbsp. Garlic minced  
1/3 cup Soy sauce  
1/4 cup Brown sugar  
1/4 cup Honey  
1/2 Tbsp Cornstarch  
1 Pineapple whole  
1 lb. Raw Shrimp peeled and deveined  
3 cups White rice prepared  
Green onions chopped for garnish  
Sesame Seeds

### Recipe Notes:

You do not need to use the pineapple halves as bowls if you don't want to. You can easily serve these in a bowl over rice too!

Feel free to add steamed broccoli or another veggie to yours if you like!