



## Hombres® Passion Peach Mango Shrimp Kabobs

### Shrimp Kabob Ingredients:

- 1 medium onion sliced (into approximately 1" x 2" squares)
- 1/2 lb. button mushrooms
- 1 red or green bell pepper (sliced into approximately 1" x 2" squares)
- 1 lb. large peeled shrimp

### Marinade:

- 1/2 cup (4-oz.) Hombres® Passion Peach Mango Salsa
  - 1/4 cup soy sauce
  - 2 tablespoons honey
  - 2 teaspoons mustard
  - 1 1/2 teaspoons ginger
  - 4 Tablespoons orange juice (concentrate)
- Mix above ingredients in a medium size bowl (may be pureed if desired). Refrigerate half the mixture.

### Instructions:

In a ziploc bag pour the remaining marinade over shrimp. Close and shake until covered. Refrigerate 2 - 4 hours.

Before assembling kabobs remove shrimp from marinade, discarding mixture shrimp has been marinating in. Assemble kabobs by alternating ingredients on skewers (bell pepper, onion, marinated shrimp, mushroom and so on) until each skewer is full. Recipe makes approximately 4-6 kabobs.

Coat kabobs with refrigerated marinade and grill about 3 minutes, then turn, coat with remaining marinade and cook an additional 3 - 5 minutes until shrimp is white. May be served over a bed of rice. Enjoy!

---

Note: This marinade can also be used on pork and chicken. Coat meat, seal in a ziploc bag, and refrigerate 2 - 4 hours (best overnight) prior to grilling or baking.