

Grilled Shrimp Tacos

The tips and photography for this post were provided by local blogger, Abby Thome of thehomehome.com.

Grilled Shrimp Ingredients:

- 1 ½ pounds Peed and Deveined Raw Shrimp
- 2 Tablespoons Extra Virgin Olive Oil
- ½ tsp Kosher Salt
- ¼ tsp pepper

Instructions:

1. Place shrimp into a Ziploc bag, drizzle with olive oil, salt and pepper.
2. Let marinate in the fridge for 15 minutes prior to skewering (Make sure to have your wooden skewers soaking 1-2 hours before you are ready to grill!).
3. Once shrimp is done marinating, it's time to skewer! Skewer shrimp from the bottom to tail. Simply pinch together the tail end to the bottom, creating a backwards "C" and push the wooden skewer through the thickest bottom and push through to the end nearest to the tail. Four shrimp per kebab works fantastic.
4. Grill for 4-5 minutes per side, just until the shrimp is pink and a few grill marks start showing. Remove from grill and place beside the walnut pesto for dipping.



Heinen's Beet, Squash and Goat Cheese Ravioli Instructions:

Simply toss the ravioli in extra virgin olive oil to coat, with a pinch of salt and pepper. Skewer, and place on the grill. These will only take 3-4 minutes on each side. Remove from the grill once you have nice grill marks on both sides of the ravioli. The inside stays creamy and smooth, and the ravioli reaches a chewy pasta stage with crispy edges. There is truly nothing like it!

Walnut Pesto Ingredients:

- 2 oz Basil Leaves
- 1/3 cup Heinen's Grated Parmesan Cheese
- 1 tsp Garlic Powder
- Zest and Juice of 1 Lemon
- ½ cup Walnuts
- ½ cup Extra Virgin Olive Oil
- 1 tsp Kosher Salt

- ½ tsp Pepper

Instructions:

1. Simply put all of the ingredients listed above into a food processor, blend for 2-3 minutes until the pesto is nice and smooth with a little bit of texture left.
 2. Store in an airtight container and keep in the refrigerator until use.
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