

## Spicy Hawaiian Grilled Shrimp Skewers (Healthy)

### Ingredients:

- 1 lb. shrimp, peeled and deveined
- 2 tbsp **Big Haole's Pika**
- 1 tbsp olive oil
- 1 tbsp lime juice
- 1 tbsp honey
- Wooden skewers (soaked in water for 30 minutes)

### Instructions:

1. **Prepare the Marinade:**

- In a bowl, mix olive oil, lime juice, honey, and **Big Haole's Pika**.

2. **Marinate the Shrimp:**

- Toss shrimp in the marinade and let sit for 15-20 minutes.

3. **Assemble the Skewers:**

- Thread shrimp onto skewers, leaving a little space between each piece.

4. **Grill:**

- Preheat grill to medium-high. Grill shrimp for 2-3 minutes per side until pink and slightly charred.

5. **Serve:**

- Garnish with lime wedges and serve with a side of quinoa or mixed greens.