



Zucchini & shrimp Skewers

NIBBLEDISH CONTRIBUTOR

Ingredients

- 18 cooked shrimps
- 2 zucchinis, sliced thinly, lengthwise
- 3 teaspoons of green pesto
- freshly ground black pepper
- 3 tablespoons of almond slices
- 3 tablespoons of extra virgin oil
- pinch of salt

Instructions

1. Spread pesto on zucchini slices, place one shrimp at the end of each slice, roll up, pierce with bamboo skewer (3-4 rolls per one skewer).
2. Sprinkle with salt and pepper.
3. Heat frying pan, roast almond slices till they turn golden. Remove from the pan.
4. Heat olive oil, fry skewers, about 4 minutes, flip and continue frying 4 more minutes.
5. Serve sprinkle with almond flakes.