

# Caribbean Jerk Shrimp

Yield: 4 min  
Total Time: 17 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-jerk-spice-dry-rub-recipe>

## Ingredients:

- 1 teaspoon Jamaican jerk spice divided
- 12 raw shrimp peeled and deveined with tails
- 1/4 cup light beer
- 1/4 cup Roma tomatoes chopped
- 1 tablespoon green bell pepper diced
- 2 teaspoons serrano chili pepper diced
- 1 tablespoon red onion diced
- 1 scallion chopped, greens and whites
- 2 cloves garlic chopped
- 2 teaspoons fresh thyme minced
- 1 tablespoon fresh cilantro minced
- 4 tablespoons butter melted
- 10 thyme sprigs
- 1 loaf crusty bread

## Nutrition:

1. Calories: 140 calories
2. Carbohydrate: 3 grams
3. Cholesterol: 60 milligrams
4. Fat: 12 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 7 grams
8. Sodium: 110 milligrams
9. Sugar: 1 grams

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