

Orange-Thyme Grilled Shrimp {in foil packets}

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Recipe type: Entree, Main Dish

This Orange-Thyme Grilled Shrimp is cooked in foil packets right on the grill! The orange and garlic flavors infuse the shrimp with deliciousness, making it moist and flavorful.

Ingredients

- 2 pounds large shrimp, peeled and deveined, tails on
- $\frac{3}{4}$ - 1 cup fresh orange juice
- 1-1/2 tsp. grated orange zest
- 2 garlic cloves, minced
- 2 Tbsp. olive oil
- 1 Tbsp. chopped fresh thyme + fresh sprigs
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ tsp. pepper

Instructions

1. In a shallow dish or large Ziploc bag, combine shrimp, orange juice, orange zest, garlic, oil, chopped thyme, salt and pepper. Toss to coat. Marinate in the refrigerator for 30 minutes or up to 8 hours.
2. Cut two or three large rectangles of foil. Divide shrimp & marinade and place in center of foil rectangles.
3. Close the foil lengthwise, top to bottom, folding over and pinching to close.
4. Now close each side one at a time rolling up toward the middle.
5. You can make 2-3 of these depending on how big your foil sheets are and how many shrimp are in each packet.
6. Place foil packets onto preheated grill and cook for about 8-10 minutes on high heat. Cooking time all depends on the heat of the grill and amount of shrimp in each packet. Pull foil packets off grill and carefully open. Serve and enjoy!

Recipe by Yummy Healthy Easy at <https://www.yummyhealthyeasy.com/orange-thyme-grilled-shrimp-in-foil/>