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# Ginger Shrimp Skewers

**Prep Time:** 30 mins

**Cook Time:** 6 mins

**Rest Time:** 1 h

**Total Time:** 36 mins

## Ingredients

- 16 shrimp, large in shells
- 1 1/2 cup(s) water
- 1 teaspoon orange peel
- 3 tablespoon orange juice
- 1 tablespoon vinegar, white wine
- 1 teaspoon oil, toasted sesame
- 1 teaspoon ginger, fresh, grated or 1/2 teaspoon ground ginger
- 1/8 teaspoon salt
- 1/8 teaspoon pepper, cayenne
- 1 clove(s) garlic, minced
- 16 pea pods, fresh
- 8 mandarin oranges, canned, sections
- soy sauce, reduced-sodium

## Recipe Tip:

Marinate 1 to 2 hours.

## Preparation

1. Thaw shrimp, if frozen. Peel and devein shrimp, leaving tails intact (if desired). In a large saucepan, bring the water to boiling. Add the shrimp. Cover and simmer for 1 to 3 minutes or until shrimp are opaque. Drain. Rinse shrimp with cold water; drain.

2. Place shrimp in a resealable plastic bag set in a shallow bowl. Add the orange peel, orange juice, vinegar, oil, ginger, salt, cayenne pepper, and garlic to bag. Seal bag; turn to coat shrimp. Marinate in the refrigerator for at least 1 hour or up to 2 hours.

3. Place pea pods in a steamer basket over boiling water. Cover and steam for 2 to 3 minutes or just until tender. Rinse with cold water; drain.

4. Drain shrimp, discarding marinade. Wrap each shrimp with a pea pod. On each of eight 6-inch skewers, thread 2 wrapped shrimp and 1 mandarin orange section. If desired, serve with soy sauce.