Garlic Lemon Shrimp with Artichokes

Yield: 4-5 Servings

Ingredients:

- 1 9-ounce package frozen artichoke hearts, thawed
- 2 lbs. large peeled and deveined shrimp

Marinate Ingredients:

- ½ teaspoon red pepper flakes
- ¼ cup finely chopped fresh parsley
- ¼ teaspoon dried oregano
- 1 cup dry white wine
- 2 Tablespoon fresh lemon juice
- 3 Tablespoon extra virgin olive oil
- 4 garlic cloves, minced
- 1 teaspoon sea salt

Directions:

1. In a large bowl, mix together all the ingredients for the marinate.
2. Add the shrimp and artichoke hearts to the marinate and toss well. Let marinate for at least 30 minutes.
3. Use a nonstick grill topper to grill the shrimp over medium heat. Grill for 5-8 minutes.