



DESCRIPTION

Want to learn how to make the perfect finger food? Then watch as Chef Kate Honeyman shows you how to make a sweet snacktime treat: Shrimp Skewers with Pineapple.

INGREDIENTS

- 1/4 pound cooked shrimp, peeled and deveined with tail on (about 16 pieces of 21-25 count)
- 8 oz. can pineapple chunks in juice, drained
- 2 cups whole spinach leaves
- 1-2 tbsp teriyaki sauce
- freshly cracked black pepper to taste

TOOLS

- 16 skewers or toothpicks

DIRECTIONS

1. Wrap 1 shrimp and 1 pineapple chunk in a spinach leaf, with the shrimp tail sticking out, and fasten with a small skewer or toothpick. Repeat with the remaining skewers.
2. Arrange the skewers on a serving platter, Drizzle with teriyaki sauce and sprinkle with pepper. Use any leftover spinach leaves as a garnish on the service platter, and serve immediately.