

Kiawe-Infused Shrimp Skewers with Pineapple Salsa



Ingredients:

- 1 lb large shrimp, peeled & deveined
- Juice of 1 lime
- 1 tbsp olive oil
- 1 tsp Kiawe Smoked Sea Salt

Pineapple Salsa:

- 1 cup fresh pineapple, diced
- 1/4 red onion, finely chopped
- 1 tbsp cilantro, chopped
- 1 tsp lime juice
- Dash of Kiawe Smoked Sea Salt

Instructions:

1. Marinate shrimp in lime juice, oil, and Kiawe salt (15 min).
2. Skewer and grill 2–3 min per side until pink.
3. Serve with pineapple salsa on top or on the side.

Smoky, sweet, and citrusy—Hawaiian flavors on a stick!