

Shrimp Kebabs with Lemony Sour Cream

- 2 Tbsp olive oil
- ¼ tsp cayenne pepper
- 1½ lb large shrimp, peeled and deveined
- ½ pint cherry tomatoes
- 1 bunch green onions, cut into 3-inch pieces
- Salt
- ½ cup sour cream
- 2 Tbsp lemon juice
- 4 pita breads, warmed
- Fresh mint leaves

1. Heat grill to medium.
 2. Combine oil and cayenne in a large bowl. Add shrimp, tomatoes and green onions. Season with salt; toss until shrimp and vegetables are well coated.
 3. Combine sour cream and lemon juice in a small bowl.
 4. Thread shrimp and vegetables onto skewers. Grill 5 to 7 minutes, turning once, until shrimp are cooked through.
 5. Serve kebabs on pitas. Sprinkle with mint. Serve with sour cream.
- Serves 4**

