

# Garlic Shrimp and Asparagus Sheet Pan Dinner

Serves: 4-6

## Ingredients:

- 1 lb. asparagus
- 1 1/2 lbs. uncooked shrimp
- 2 tbsp. olive oil
- 4 garlic cloves, minced
- 1/4 tsp. paprika
- 1/8 tsp. red pepper flakes
- 3 tbsp. fresh parsley
- 1 fresh lemon
- 1/8 tsp salt
- 1/8 tsp pepper

## Instructions:

- Preheat the oven to 400 degrees.
- Line pan with foil and lightly spray with cooking spray. Add asparagus and drizzle with 1 tbsp. olive oil. Add 1 minced garlic clove, 1/4 tsp salt and 1/8 tsp pepper. Toss until evenly coated then line asparagus in a single layer. Roast for 4-6 minutes depending on thickness.
- Meanwhile, remove tails from shrimp.
- Remove pan from oven and push asparagus to one side of the pan (keep in single layer). Add 2-3 minced garlic cloves, 1/2 tsp. salt 1/4 tsp paprika, 1/8 tsp. pepper, 1/4 tsp. red pepper flakes and fresh parsley. Toss until evenly coated then line the shrimp in a single layer.
- Top asparagus with 1 tbsp. cubed butter, evenly spaced. Top shrimp with 2 tbsp. cubed butter, evenly spaced. Roast for 6 minutes or until shrimp is opaque.
- Remove pan from oven and drizzle with lemon juice. Season with additional salt and pepper to taste. Serve with pasta, rice, etc.