

## Garlicky Shrimp with Zucchini & Tomato

Serves: 2

### Ingredients:

- 1 large Zucchini
- 1 can stewed tomatoes
- 2 Tbsp. unsalted butter
- 1 clove garlic, minced
- ¾ lb. extra-large shrimp
- Salt & pepper to taste

### Instructions:

- Preheat oven to 400 degrees
- Lay two 18-inch lengths of foil on a flat surface. Divide zucchini evenly among the centers of each piece. Top with drained tomatoes and season with salt and pepper. In a small bowl, combine garlic and butter. Spread evenly over one side of each shrimp and arrange them in a single layer, butter-side up, on top of zucchini mixture. Season with salt and pepper.
- Draw the two short ends of the foil up and together over the shrimp and zucchini. Fold the top inch of foil over, then repeat, folding it down close to, but not touching, the ingredients. Seal the ends of the packet by folding them like a present, drawing one corner towards the middle seam, then the other, then folding the resulting flap towards the center of the packet.
- Transfer the packets to a rimmed baking sheet and bake 16 minutes. Use caution when opening packets, as steam will escape. Serve with lemon wedges and crusty bread.