

# ONE PAN LEMON GARLIC BRUSSELS SPROUTS AND SHRIMP

## INGREDIENTS

- 1 lb. shrimp tails removed & deveined
- 3 cups Brussels Sprouts sliced in half
- 1/8 cup lemon juice
- 2 tbsp. extra virgin olive oil
- 6 cloves garlic
- 1/2 tsp. red pepper flakes
- 1/2 tsp. dried parsley
- 1/2 tsp. garlic powder
- Salt & pepper

## PREPARATION

1. Preheat oven to 350°F and prepare a baking sheet with parchment paper.
2. Take a small bowl and combine lemon juice, extra virgin olive oil, garlic and pepper flakes, salt, pepper and parsley. Toss shrimp in the marinade. Let it sit 20 minutes to soak the flavors.
3. Place the shrimp on the prepared baking sheet in the center.
4. Surround the shrimp with the sliced Brussels Sprouts and sprinkle with garlic powder, salt and pepper.
5. Bake at 350°F for 20 minutes until shrimp takes a pink texture.
6. Remove from oven and serve immediately with fresh lemon slices.
7. Enjoy!

