

SHRIMP ZOODLES



SERVING SIZE

4



INGREDIENTS

ITEM

Shrimp, raw, peeled & deveined
Oil
Garlic Clove, Crushed
Lemon, Juice Only
Cherry Tomatoes

QUANTITY

1 Lb.
1 Tbsp.
1
½
16

ITEM

Zucchini Noodles
Sea Salt and Black Pepper
Fresh Basil, Optional

QUANTITY

2 Lbs.
To Taste



PREPARATION

- Pat the shrimp dry with a paper towel and season lightly with salt and black pepper.
- Heat oil in a large skillet over medium heat.
- Add the crushed garlic and sauté for 30 seconds until fragrant.
- Add shrimp to the skillet and cook for 2-3 minutes per side, until pink and opaque. Remove shrimp and set aside.
- In the same skillet, add cherry tomatoes and cook until softened, about 3-4 minutes.
- Add zucchini noodles (zoodles) and toss gently for 1-2 minutes until just tender but not soggy.
- Squeeze fresh lemon juice over the mixture, then add cooked shrimp back to the pan. Toss everything together.
- Garnish with fresh basil before serving. Enjoy