

BLACKENED SHRIMP AND ASPARAGUS



SERVING SIZE

4



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Large Shrimp, Peeled And Deveined	1 Lb.	Freshly Cracked Black Pepper	¼ Tsp.
Chili Powder	1 Tsp.	Olive Oil, Divided	1 Tbsp.
Paprika	2 Tsp.	Asparagus, Rinsed And Trimmed	1½ Lbs.
Onion Powder	1 Tsp.	Vegetable Stock	¼ Cup
Cumin	1 Tsp.	Hot Sauce (Optional)	1 Tbsp.
Garlic Powder	½ Tsp.	Lemon Juice	1 Tbsp.
Salt	1 Tsp.	Lemon Slices, Red Chili Flakes, and Freshly Chopped Parsley (for garnish)	



PREPARATION

- In a bowl, combine chili powder, paprika, onion powder, cumin, garlic powder, salt, and black pepper.
- Toss shrimp in the spice mix until fully coated.
- Heat ½ tbsp olive oil in a large skillet over medium-high heat.
- Add shrimp and cook 2-3 minutes per side until blackened and cooked through. Remove and set aside.
- Add remaining ½ tbsp olive oil to the same skillet. Add asparagus and sauté 2-3 minutes.
- Pour in vegetable stock and cook another 2-3 minutes until asparagus is tender but crisp.
- Return shrimp to the skillet. Add lemon juice and hot sauce (if using). Toss gently to combine.
- Serve warm, garnished with lemon slices, red chili flakes, and fresh parsley.