

# CILANTRO LIME SHRIMP WITH ZUCCHINI NOODLES



## SERVING SIZE

4



## INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Shrimp, shelled & deveined	1 lb	Zucchini (spiralized or cut into noodles)	3 medium
Olive oil	1½ tbsp.		To taste
Garlic cloves, minced	4	Salt	
Red pepper flakes (optional)	1 pinch	Freshly cracked black pepper	To taste
Vegetable broth	¼ cup	Lime zest	1 tsp.
Lime juice	From 1½ limes	Fresh cilantro, chopped	2 tbsp.



## PREPARATION

- Heat olive oil in a large skillet over medium heat.
- Add garlic and red pepper flakes (if using). Sauté for about 30 seconds until fragrant.
- Add shrimp and cook 2-3 minutes per side until pink and cooked through.
- Pour in vegetable broth and lime juice. Stir and simmer for 1-2 minutes.
- Add zucchini noodles and toss gently. Cook for 2-3 minutes until just tender.
- Season with salt and black pepper. Stir in lime zest and chopped cilantro.
- Serve immediately while warm.