



LEMON GARLIC SHRIMP & SUMMER VEGETABLE SKILLET



INGREDIENTS

ITEM	QUANTITY
• Shrimp, Peeled and Deveined	5 oz
• Zucchini, Sliced	1 cup
• Yellow Squash, Sliced	1 cup
• Cherry Tomatoes, Halved	½ cup
• Garlic-infused Olive Oil	1 tbsp
• Juice of Lemon	½
• Chopped Fresh Parsley	1 tbsp
• Salt and Pepper	

SERVING SIZE 1



PREPARATION

- Heat the garlic-infused olive oil in a large skillet over medium heat.
- Add the zucchini and yellow squash and cook for 4-5 minutes, stirring occasionally, until slightly tender.
- Stir in the cherry tomatoes and cook for another 2 minutes until they begin to soften.
- Add the shrimp, season with salt and pepper, and cook for 2-3 minutes per side until pink and fully cooked.
- Remove from heat and stir in the lemon juice and fresh parsley.