



LEMON GARLIC SHRIMP & ROASTED EGGPLANT SHEET PAN



INGREDIENTS

ITEM	QUANTITY
• Shrimp, Peeled and Deveined	5 Oz.
• Eggplant, Cubed	1 Cup
• Cherry Tomatoes	½ Cup
• Olive Oil	1 Tbsp.
• Garlic-Infused Olive Oil, divided	1 Tbsp.
• Juice	½ Lemon
• Salt and Pepper	
• Fresh Parsley or Basil, chopped	

SERVING SIZE 1



PREPARATION

- Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
- Place eggplant and cherry tomatoes on the sheet pan.
- Drizzle with olive oil, season with salt and pepper, and toss to coat.
- Spread into an even layer and roast for 15 minutes.
- Remove the pan from the oven and add shrimp.
- Drizzle shrimp with half of the garlic-infused olive oil and season lightly.
- Return pan to the oven and roast for 6-8 minutes, until shrimp are pink and cooked through.

- Remove from oven and drizzle with the remaining garlic-infused olive oil and fresh lemon juice.
- Toss gently to coat.
- Finish with fresh parsley or basil before serving.