

# Roasted Lemon Butter Garlic Shrimp and Asparagus

## INGREDIENTS:

### Asparagus-

- 1 pound thin/medium asparagus, trimmed
- 1 T olive oil
- 1 garlic clove, minced
- ¼ tsp. Sea salt
- ⅛ tsp. Freshly ground pepper

### Shrimp-

- 1 ½ pounds medium uncooked peeled, deveined wild caught shrimp
- 1 T olive oil
- 2-3 garlic cloves, minced
- ½ tsp. Sea salt
- ¼ tsp. Paprika
- ⅛ tsp. Freshly ground pepper
- ⅛ -¼ tsp. Red pepper flakes
- 3 T chopped fresh parsley
- 1 ½ T lemon juice
- 3 T butter, cubed

## PROCESS:

Preheat oven to 400 degrees F.

Line a jelly roll pan (10x15) with foil and lightly spray with cooking spray.

Add asparagus and drizzle with 1 T olive oil. Add garlic, salt, and pepper.

Toss until evenly coated, then spread out in single layer.

Roast for 4-6 minutes depending on thickness.

Meanwhile, remove tails from shrimp if needed.

Remove pan from oven and push asparagus to one side of the pan.

Add shrimp and drizzle with 1 T olive oil. Add minced garlic, salt, paprika, pepper, red pepper flakes and fresh parsley.

Toss until evenly coated then line shrimp in a single layer.

Top Asparagus with 1 T cubed butter, evenly spaced. Top shrimp with 2 T cubed butter, evenly spaced.

Roast for 6 minutes or just until shrimp is opaque.

Remove pan from oven and drizzle with lemon juice.