

Sheet Pan Shrimp Pan Scampi

2 Servings: 47g Protein | 6g Carbs | 15g Fat

1 Leanest | 3 Green | 2 Healthy Fats | 3 Condiments

Ingredients

3 small zucchini, ends removed

1 lb raw shrimp, peeled and deveined

2 Tbsp grated Parmesan cheese

Juice of half a lemon

1 Tbsp unsalted butter, melted

2 tsp olive oil

1 clove garlic, minced

¼ tsp salt

Instructions

Preheat oven to 400 °F.

Using a vegetable peeler, peel zucchini into thin ribbons.

In a large resealable plastic bag, combine zucchini ribbons and remaining ingredients.

Seal bag, and toss well to evenly coat zucchini and shrimp.

Spread mixture in an even layer onto a foil-lined baking sheet. Bake until shrimp are pink and cooked through, about 8 minutes.