



Shrimp With Asparagus

Made with ♥ By Shannon

Prep time: 10 Minutes
Cook time: 20 Minutes
Servings: 4

Directions:

1. Preheat oven to 400 degrees.
2. Toss asparagus with 2 Tbsp. olive oil and a couple pinches of salt and pepper. Lay asparagus on baking sheet and bake for 15-20 minutes, depending on how firm you prefer it.
3. While the asparagus is roasting, cook the shrimp. Add the remaining oil, butter and garlic to a large sauté pan and heat to medium. When the oil is hot and the garlic is fragrant, add the shrimp along with a couple pinches of salt and pepper.
4. Continue to turn the shrimp so both sides cook evenly. Cook approximately 5-6 minutes until shrimp is pink and cooked thoroughly.
5. When the shrimp is done, add the parsley and lemon juice, stirring to combine well.
6. Serve over asparagus.

Ingredients:

- 1 Bunch of Asparagus
- 4 Tbsp. Olive Oil, divided
- 2 Tbsp. Butter
- Salt and Pepper
- 1 Pound Peeled and deveined large shrimp
- 4 Cloves Garlic, minced
- 2 Tbsp. Chopped Parsley
- Juice of 1 lemon