

Shrimp and Vegetable Sheet Pan Dinner

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

A simple and delicious sheet pan dinner with shrimp and vegetables you can use any combination of vegetables you like but try to cut them all in even pieces

Ingredients

- - 1 red onion
- coarsely chopped - 1 red bell pepper
- chopped - 1 cup sliced fresh mushrooms - 1 zucchini
- chopped - 3 tablespoons olive oil
- divided - salt and freshly ground black pepper to taste - ¼ teaspoon paprika - 1 pound fresh shrimp
- peeled and deveined - 1 teaspoon lemon zest - ½ teaspoon garlic powder

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Combine red onion
2. bell pepper
3. mushrooms
4. zucchini
5. 2 tablespoons olive oil
6. salt
7. pepper
8. and paprika on a sheet pan and toss well to combine. Roast in the preheated oven until vegetables are softened
9. about 15 minutes. While vegetables are roasting
10. combine shrimp
11. 1 tablespoon olive oil
12. lemon zest
13. garlic powder
14. salt
15. and pepper in a bowl. Toss to combine. Remove roasted vegetables from the oven and add shrimp to sheet pan
16. spreading everything out evenly in one layer. Return to oven and bake until shrimp are pink and cooked through
17. 5 to 7 minutes.