

Sheet Pan Lemon Butter Garlic Shrimp with Asparagus

Jacob · 28/09/2024



Prep Time

22 mins

Difficult

Medium

Servings

4

Description

Have dinner ready in less than 30 minutes with this quick and easy onepan roasted lemon butter shrimp and asparagus seasoned with garlic

Ingredients

- - cooking spray - 1 pound fresh asparagus
- trimmed - 2 tablespoons olive oil
- divided - 4 cloves garlic
- minced - salt
- divided - 1 pinch ground black pepper
- divided - 1 ½ pounds uncooked medium shrimp
- peeled and deveined - 1 teaspoon paprika - 3 tablespoons butter
- cubed - 3 tablespoons lemon juice

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Line a rimmed 9x12-inch baking pan with parchment paper and grease with cooking spray. Place asparagus on the prepared baking pan and drizzle with 1 tablespoon olive oil. Sprinkle with garlic
2. 1 teaspoon salt
3. and 1/2 teaspoon pepper; toss until well coated. Arrange asparagus in a single layer. Bake in the preheated oven until slightly tender
4. about 6 minutes. Remove from oven and place shrimp on one side of the pan. Drizzle with remaining 1 tablespoon olive oil
5. 1 teaspoon salt
6. 1/2 teaspoon pepper
7. and smoked paprika; toss until well coated. Place shrimp in a single layer next to the asparagus. Top asparagus and shrimp with cubed butter. Roast in the preheated oven until shrimp is opaque
8. about 6 minutes. Remove pan from oven and drizzle with lemon juice.