

Garlic Butter Shrimp with Zucchini Noodles

Indulge in this quick and flavorful Garlic Butter Shrimp dish served over spiralized zucchini noodles. It's a light and healthy meal that's both satisfying and easy to prepare.



Main Dish

15 min

Total time

easy

Difficulty

320

kcal / serving

Ingredients

- 150g shrimp, peeled and deveined
- 2 medium zucchinis, spiralized
- 3 cloves garlic, minced
- 2 tablespoons unsalted butter
- Salt and pepper to taste
- 1 tablespoon olive oil
- Fresh parsley, chopped (for garnish)
- Juice of half a lemon

Steps

- 1 Heat olive oil in a skillet over medium heat.
- 2 Add minced garlic and sauté for 1 minute until fragrant.
- 3 Add shrimp to the skillet and cook for 2-3 minutes until they turn pink and opaque.
- 4 Stir in the butter until melted, then season with salt, pepper, and lemon juice.
- 5 Add the spiralized zucchini to the skillet and toss gently for 1-2 minutes until just softened.
- 6 Serve immediately, garnished with fresh parsley.