



Oven-Roasted Shrimp & Asparagus

A quick and easy shrimp and veggie dish. Try it with other greens on the side as well!

Ingredients:

- 1 lemon, zest and juice
- 3 tbsp finely chopped shallots (about half a shallot)
- 3 + 2 tbsp extra virgin olive oil
- Salt and pepper to taste
- 1 lb medium-thin asparagus, woody ends trimmed (an average-size bunch)
- 1lb large shrimp, peeled
- 1/3 cup shaved Pecorino Romano (optional)

Instructions:

1. Preheat the oven to 375°F.
2. Grate the zest from the lemon into a small bowl. Squeeze the juice from the lemon into the same bowl - it should be about 3 tablespoons. Add the shallots to the lemon juice bowl, then gradually whisk in 3 tablespoons of olive oil. Season to taste with salt and pepper. Set aside.
3. Toss the asparagus with 2 more tablespoons olive oil on a large rimmed baking sheet and season with salt and pepper.
4. Spread the asparagus on one side of the baking sheet, separating the spears. Roast until they turn a brighter shade of green, about 3 minutes. Meanwhile in a large bowl, toss the shrimp with the half the lemon and olive oil mixture. Remove the pan from the oven and arrange the shrimp on the empty side. Spoon the remaining lemon and olive oil mixture over the asparagus. Return to the oven and roast until the shrimp are almost opaque throughout and the asparagus are crisp-tender, about 5 minutes.
5. Serve immediately, with a little shaved Pecorino, if using.

