

ROASTED GARLIC & HERB SHRIMP WITH ZOODLES

Serves 2

Ingredients

1 lb Argentinian shrimp, peeled and deveined
2 zucchini, spiralized into noodles
1 garlic bulb
4 TBS olive oil + more for roasting
juice of 1 lime
pinch of red pepper flakes (optional)
1 tsp dry white wine
1/2 C fresh cilantro
1/4 C basil
1/2 tsp salt
1/4 tsp pepper



Directions

1. Preheat the oven to 375. Trim the top of the garlic off to expose the bulbs and then put it on a piece of tin foil. Generously cover the garlic with olive oil, then wrap the garlic tightly and roast for 20-25 minutes, or until the garlic has softened. Let it cool.
2. Squeeze the garlic into a bowl and add in 4 TBS olive oil, lime juice, red pepper flakes, wine, cilantro, basil, salt and pepper. Taste for more salt. Set aside.
3. Heat a pan to medium-high with some oil and sprinkle some salt and pepper over the shrimp. Pan sear the shrimp for 3-4 minutes on each side, cooking until the shrimp turn pink. Set aside, and add the zucchini noodles. Saute them for a few minutes to warm them up and soften them, then add in the shrimp again and pour the garlic herb sauce over. Stir everything together and then serve.