

Treasure Barrel

Lemon Garlic Shrimp and Asparagus

10 min Prep time	**10 min** Cook time	**20 min** Total time
4 Servings	**Easy** Difficulty	**Mediterranean** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb shrimp, peeled and deveined
- [ ] 1 lb asparagus, trimmed and cut into 2-inch pieces
- [ ] 2 tbsp olive oil
- [ ] 3 cloves garlic, minced
- [ ] 1 lemon (zest and juice)
- [ ] 2 tbsp unsalted butter
- [ ] Salt and pepper to taste
- [ ] Pinch red pepper flakes (optional)

Instructions

1. Heat olive oil in a large skillet over medium-high heat until shimmering.
2. Add garlic and red pepper flakes, sauté for 30 seconds until fragrant.
3. Place shrimp in the skillet, season with salt and pepper, and cook 2-3 minutes per side until pink.
4. Add asparagus, stir, and cook another 3-4 minutes until just tender.
5. Stir in lemon zest, lemon juice, and butter; toss everything until the sauce coats the shrimp and asparagus.
6. Remove from heat, garnish with a sprinkle of fresh parsley if desired, and serve immediately.

Nutrition per serving

280 kcal	30 g	6 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure shrimp are completely dry before cooking; moisture creates steam and prevents searing.
- If you prefer a richer sauce, add an extra tablespoon of butter at the end.
- Adjust lemon amount to taste – a little more juice brightens the dish without overwhelming.