

Shrimp Sheet Pan Dinner



SERVINGS: 3

PREPPING TIME: 10 MIN

COOKING TIME: 8 MIN

INGREDIENTS

- 12oz medium shrimp (peeled and deveined)
- 1 cup cherry tomatoes
- 1 medium summer squash (sliced 1/2 thick)
- 1 bundle asparagus (thin)
- 3 tbsp olive oil
- 1 tsp garlic powder
- 1/2 tsp ground ginger
- 1 tsp dried oregano
- 1 tsp onion powder
- 1 tsp salt
- 2 tbsp lemon juice

DIRECTIONS

1. Preheat oven to 400 degrees Fahrenheit.
2. Mix together olive oil, garlic powder, ground ginger, dried oregano, onion powder, and salt.
3. Place the shrimp, cherry tomatoes, summer squash, and asparagus in a large pan.
4. Pour over olive oil mixture and lightly toss with the shrimp and vegetables.
5. Bake for 6-8 minutes.

NUTRITION INFO

Calories: 296, Carbohydrate: 17, Protein: 28, Fat: 16