



Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes
that are Easy & Nutritious!*
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Summer Shrimp Scampi

Serves 4

Ingredients:

- 2 Tbsp. extra-virgin olive oil
- 1 lb. large shrimp, peeled and deveined
- Sea salt
- 2 Tbsp. butter
- 3 garlic cloves, minced
- 1/8 tsp. red-pepper flakes*
- 5 cups zucchini noodles (about 2 medium zucchini)
- 1 Tbsp. fresh lemon juice
- 2 Tbsp. fresh flat-leaf parsley, chopped
- 1/4 cup Parmesan cheese
- *adjust per taste preference*

Directions:

1. Heat oil in a large skillet over medium-high. Add the shrimp to the skillet in a single layer, lightly sprinkle with sea salt. Cook the shrimp and flip them once during cooking, continue to cook until the shrimp are opaque, about 3 minutes, then transfer to a plate.
2. Reduce heat to medium, to the skillet add butter, garlic, and red-pepper flakes. Cook for about 3 minutes, stirring throughout.
3. To the skillet add the zucchini noodles and cook until tender, about 4 minutes. Remove from heat and toss with fresh lemon juice, parsley, cooked shrimp, and Parmesan cheese.