Garlic Butter Shrimp over Zucchini Noodles

Succulent shrimp sautéed in garlic butter served on a bed of fresh zucchini noodles for a light, low-carb meal.

Servings: 2 **Time:** 20 minutes

Ingredients

- 10 oz raw shrimp, peeled and deveined
- 2 medium zucchinis, spiralized into noodles
- 3 tbsp unsalted butter
- 4 cloves garlic, minced
- 1 tbsp olive oil
- 1/4 tsp crushed red pepper flakes
- Salt, to taste
- Black pepper, to taste
- 1 tbsp fresh parsley, chopped
- 1 tsp lemon juice

Instructions

1. Heat olive oil and 2 tbsp butter in a large skillet over medium heat.
2. Add garlic and red pepper flakes; sauté 1 minute until fragrant.
3. Add shrimp, season with salt and pepper, cook 2-3 minutes per side until pink and opaque. Remove shrimp and set aside.
4. Add zucchini noodles to the skillet, cook 2-3 minutes until slightly tender, stirring gently.
5. Return shrimp to the skillet, add remaining 1 tbsp butter and lemon juice; toss everything together to coat.
6. Sprinkle with fresh parsley and serve immediately.

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