Zucchini Noodles with Garlic Shrimp Pesto

Low-carb zucchini noodles tossed with sautéed garlic shrimp and vibrant homemade basil pesto for a protein-packed, flavorful meal.

Servings: 2 **Time:** 20 minutes

Ingredients

- 2 medium zucchinis, spiralized
- 8 oz raw shrimp, peeled and deveined
- 1 cup fresh basil leaves
- 1/4 cup grated Parmesan cheese
- 1/4 cup pine nuts
- 2 cloves garlic, minced
- 1/3 cup olive oil
- 1 tablespoon lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 tablespoon olive oil (for sautéing shrimp)

Instructions

1. In a food processor, combine basil leaves, Parmesan, pine nuts, and minced garlic.
2. While processing, slowly add 1/3 cup olive oil until smooth. Stir in lemon juice, salt, and pepper. Set pesto aside.
3. Heat 1 tablespoon olive oil in a skillet over medium heat.
4. Add shrimp and sauté for 2-3 minutes per side until pink and cooked through. Remove from heat.
5. In the same skillet, add zucchini noodles and cook for 2 minutes, tossing gently to warm without softening too much.
6. Remove skillet from heat and toss zucchini noodles with half of the pesto.
7. Divide pesto-coated noodles onto two plates, top with sautéed shrimp, and drizzle with remaining pesto.
8. Serve immediately.

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