Zucchini Noodles with Pesto and Grilled Shrimp

A fresh low-carb meal featuring tender zucchini noodles tossed in vibrant basil pesto and topped with juicy grilled shrimp. Perfect for a quick, healthy dinner.

Servings: 2 **Time:** 20 minutes

Ingredients

- 2 medium zucchinis
- 8 oz raw shrimp, peeled and deveined
- 2 tbsp olive oil, divided
- 1/4 cup basil pesto
- 2 cloves garlic, minced
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1 tbsp lemon juice
- 1 tbsp grated Parmesan cheese
- Fresh basil leaves for garnish (optional)

Instructions

1. Using a spiralizer or vegetable peeler, create noodles from the zucchinis and place in a colander with a pinch of salt to drain excess moisture.
2. In a bowl, toss the shrimp with 1 tbsp olive oil, minced garlic, salt, and pepper. Let marinate for 5 minutes.
3. Heat a skillet over medium-high heat. Grill shrimp for 2-3 minutes per side until pink and cooked through. Remove from skillet and set aside.
4. Pat the zucchini noodles dry with paper towels to remove any remaining moisture.
5. In the same skillet, add the remaining 1 tbsp olive oil and sauté zucchini noodles for 2-3 minutes until slightly tender but still crisp.
6. Turn off heat and stir in the basil pesto and lemon juice, coating noodles evenly.
7. Plate zucchini noodles and top with grilled shrimp. Sprinkle with Parmesan cheese and garnish with fresh basil if desired.
8. Serve immediately.

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