

Cilantro Lime Shrimp with Zucchini Noodles

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Ingredients

1 lb (450g) shrimp, shelled and deveined

2 + 1 tablespoons olive oil

4 cloves garlic, minced

1 pinch red pepper flakes (optional)

1/4 cup vegetable broth

1 teaspoon honey

Juice of 1 1/2 lime

3 medium zucchini, spiralized or cut into noodles

Salt and fresh cracked pepper to taste

1 teaspoon lime zest

2 tablespoons cilantro, chopped

Directions

In a bowl, combine 2 tablespoons olive oil, garlic, red pepper flakes, 1 tablespoon cilantro, honey, lime juice and lime

zest. Add uncooked shrimp and toss to mix well. Marinate for 15 to 20 minutes.

Heat 1 tablespoon olive oil in a pan over medium-high heat, add the drained shrimp, cook for 2 minutes, flip, and add the marinade. Cook for 1 more minute and set the shrimp aside.

In the same skillet add vegetable broth to deglaze and simmer for 2 minutes. Add the zucchini noodles and cook until just tender, about 2 minutes. Add the shrimp and adjust seasoning. Toss everything and serve immediately topped with additional cilantro, enjoy!

Image and recipe taken from:

<http://www.eatwell101.com/cilantro-lime-shrimp-with-zucchini-noodles>