

Garlic Parmesan Sheet Pan Shrimp with Zucchini

Here's another swift and simple dinner idea perfect for busy evenings, all cooked on just one sheet pan. Zucchini is high in nutrients such as vitamins C and A, which are crucial for keeping your immune system working efficiently.

SERVINGS: 4

Ingredients

- 2 pounds extra-large shrimp, peeled and deveined
- 3 garlic cloves, minced
- 2 tablespoons olive oil
- 2 tablespoons grated parmesan cheese
- ½ teaspoon smoked paprika
- ¼ teaspoon black pepper
- 2 small zucchinis, sliced into 1" coins
- 1 small yellow squash, sliced into 1" coins
- ¾ cup cherry tomatoes
- 1/3 cup fresh basil, chopped in ribbons

Directions

1. Preheat oven to 400 degrees F.
2. Add prepared shrimp to a large bowl.
3. To a small bowl add garlic cloves, smoked paprika, black pepper, parmesan cheese and olive oil. Using a spoon mix all the ingredients together.
4. Pour mixture into the large bowl with shrimp. Using your hands toss the shrimp so that they are coated with the garlic parmesan mixture.
5. Add shrimp to a baking sheet along with zucchini, squash and cherry tomatoes. Evenly spread out on baking sheet in a single layer. (you may need another baking sheet to make sure it's a single layer)
6. Bake for 12 minutes, until shrimp is cooked.
7. Remove from oven and top with fresh basil.

