Garlic Herb Shrimp & Zucchini Skillet

🌿 Fresh, Light & Ready in 20 Minutes

A one-pan meal featuring lean shrimp, fresh zucchini, and bright garlic-lemon flavor. Ideal for busy weeknights but still impressive enough for guests.

🛒 Ingredients

• 1 lb raw shrimp (peeled & deveined)
• 2 tbsp olive oil
• 3 cloves garlic, minced
• 2 medium zucchini, sliced
• 1 cup cherry tomatoes
• Juice of 1 lemon
• 1 tsp Italian seasoning
• Salt & pepper to taste
• Fresh parsley (optional)

👩‍🍳 Instructions

1. Heat olive oil in a large skillet over medium heat
2. Add garlic and sauté 30 seconds
3. Add shrimp, cook 2–3 minutes per side
4. Remove shrimp and set aside
5. Add zucchini and tomatoes, cook 4–5 minutes
6. Return shrimp to skillet
7. Add lemon juice and seasoning, toss and serve

💡 Pro Tip

Serve over cauliflower rice or quinoa for a complete, clean meal. Also great as a low-carb option.