

Food & Recipes > Quick and Easy Recipes

Roasted Shrimp Scampi

PUBLISHED: OCT 11, 2024

Yields:	Total Time:	Cal/Serv:
4 serving(s)	25 mins	200

Ingredients

- 1 1/2 lb. spiralized zucchini
- 2 Tbsp. olive oil
- Kosher salt
- Pepper
- 20 large peeled and deveined shrimp
- 4 scallions, thinly sliced
- 4 cloves garlic, thinly sliced
- 1 small red chile, thinly sliced
- 2 Tbsp. dry white wine
- 1 Tbsp. fresh lemon juice
- 4 oz. feta, crumbled

Directions

- Step 1**
- Heat oven to 475°F. On a large rimmed baking sheet, toss zucchini with 1 tablespoon oil and 1/4 teaspoon each salt and pepper; arrange in an even layer and roast 6 minutes.
- Step 2**
- Meanwhile, in a bowl, toss shrimp, scallions, garlic, and chile with wine, lemon juice, and 1/4 teaspoon each salt and pepper.
- Step 3**
- Scatter shrimp over zucchini, drizzle with remaining tablespoon oil, and sprinkle with feta. Roast until shrimp is opaque throughout, 5 to 7 minutes.

Nutritional Information (per serving): 200 calories, 13.5 g fat (5.5 g saturated), 11 g protein, 715 mg sodium, 10 g carb, 2 g fiber

What you'll need: spiralizer (\$30, [amazon.com](https://www.amazon.com))

CREATED BY GOOD HOUSEKEEPING FOR
MQWI

The Effortless Guide to Serving Up the Ultimate Summer Feast

Your most successful outdoor barbecue ever awaits.

By: Olivia Bria



Summer is officially underway, which means it's time to start prepping for pool parties, backyard barbecues and, most importantly, delicious outdoor dinners. But if cooking meals for large groups sounds like a daunting task, we're here to tell you that impressing your friends and family doesn't have to be a difficult feat. As long as you have the right ingredients at your fingertips — like the salmon options available from Mowi — you and your taste buds are ready to party.

CLICK FOR MORE...