

Shrimp Scampi with Zucchini Noodles

2 Tablespoons butter

1 pound medium shrimp, peeled and deveined

2 cloves garlic, minced

3 Tablespoons of Chicken Broth

Juice of 1 lemon

salt and pepper, to taste

4 medium zucchini, spiralized

2 Tablespoons freshly grated Parmesan

2 Tablespoons basil (or parsley) leaves, chopped

Instructions:

1. Melt butter in a large skillet over medium high heat. Add shrimp and garlic. Cook until pink, about 2-3 minutes.
2. Stir in chicken broth and lemon juice; season with salt and pepper, to taste. Bring to a simmer; stir in zucchini noodles until well combined, about 2-3 minutes.
3. Serve immediately, garnished with Parmesan and basil, if desired.