

# Sheet-Pan Mediterranean Shrimp



## Ingredients

- 1 1/2 lb large shrimp, peeled
- 1 bunch fresh asparagus
- 4 tbsp olive oil, divided
- 2 cloves garlic, minced
- 1 whole red onion, sliced
- 2 tsp each, oregano and smoked paprika
- 1 pinch sea salt and ground black pepper, to taste
- 1 whole lemon, juiced
- 1 cup black olives, pitted
- 1 cup feta cheese
- 1/3 cup fresh cilantro or parsley

## Instructions

1. Pre-heat oven to 450F degrees.
2. In a large bowl season the shrimp with 2 tbsp olive oil, garlic, salt, black pepper, paprika, oregano and juice from lemon.
3. Trim and wash the asparagus, then lay them flat on the baking sheet. Season with 1 tbsp olive oil. Place seasoned shrimp on top of asparagus and top with sliced red onions. Bake for 10 minutes in the middle rack. Shrimp is cooked when the edges start to turn golden brown.
4. Remove shrimp from oven and top with feta, olives and fresh cilantro or parsley, drizzle with remaining olive oil and serve.

Note: If your shrimp is looking pale after cooking for 10 minutes try broiling for 1-2 minutes until they start to turn golden