

Shrimp Asparagus Pesto Pasta

7 ingredients · 30 minutes · 2 servings



Directions

1. Preheat oven to 400°F (204°C).
2. Lay the asparagus and shrimp on a baking sheet. Drizzle with olive oil and toss gently to coat. Sprinkle with sea salt and top with lemon slices. Bake for 15 to 18 minutes, or until shrimp are fully cooked and have turned pink.
3. While the shrimp and asparagus bake, bring a medium saucepan full of water to a boil. Add the chickpea pasta and cook according to the directions on the package. Drain and rinse the pasta and return it to the pot. Stir in pesto and mix well to combine.
4. Remove shells from shrimp. Mix the shrimp and asparagus into the pasta and divide between bowls. Enjoy!

Notes

Leftovers

Keeps well in the fridge for 2 to 3 days. Enjoy cold or reheated.

No Asparagus

Use green beans or zucchini instead.

Vegan

Swap out the shrimp for tofu.

More Greens

Top with microgreens.

Ingredients

3 cups Asparagus (chopped into 1 inch pieces)

12 ozs Shrimp (uncooked, shells on)

2 tbsps Extra Virgin Olive Oil

1/8 tsp Sea Salt (or more to taste)

1 Lemon (sliced into rounds)

4 ozs Chickpea Pasta

2 tbsps Pesto

Nutrition

Amount per serving

Calories	564	Vitamin C	21mg
Fat	24g	Calcium	247mg
Saturated	3g	Iron	11mg
Carbs	43g	Vitamin D	0IU
Fiber	13g	Vitamin B6	0.2mg
Sugar	10g	Folate	112µg
Protein	54g	Vitamin B12	0µg
Cholesterol	274mg	Magnesium	97mg
Sodium	509mg	Zinc	4mg
Potassium	968mg	Selenium	5µg
Vitamin A	1764IU		