

Roasted Shrimp, Asparagus, and Broccolini with Garlic and Lemon

Ingredients:

- 1 pound asparagus — preferably thin
- 1 pound broccolini
- 1 pound shrimp — peeled and deveined
- 1 large lemon
- 6 garlic cloves — peeled and thinly sliced
- Olive oil
- Salt & pepper

Instructions:

1. **Preheat the Oven:**
 - Heat your oven to 425°F (219°C).
2. **Prepare the Lemon:**
 - Cut the lemon in half. Reserve one half for juicing.
 - Slice the other half into thin rounds, then cut each round into thin triangles.
3. **Prepare the Pan:**
 - Line a roasting pan or baking sheet with aluminum foil for easy cleanup (optional).
4. **Arrange the Vegetables:**
 - Place the asparagus and broccolini in the pan in a single layer.
 - Drizzle with olive oil, ensuring the vegetables are lightly coated.
 - Scatter the garlic slices and lemon pieces evenly between the vegetables.
5. **Add the Shrimp:**
 - Place the shrimp on top of the vegetables.
 - Season generously with salt and pepper.
 - Squeeze the juice from the reserved lemon half over the entire pan.
6. **Roast in the Oven:**
 - Place the pan in the preheated oven and roast for 10 minutes.
7. **Optional Steps for Thick Vegetables:**
 - If using thick asparagus or broccolini (or broccoli florets), follow these steps:
 1. Season the vegetables with salt and pepper and roast them alone for about 4 minutes.
 2. Meanwhile, season the shrimp with salt, pepper, and lemon juice in a separate bowl.
 3. After 4 minutes, remove the pan from the oven, place the shrimp on top of the vegetables, and drizzle any remaining lemon juice over the pan.

4. Return the pan to the oven and roast for an additional 8 to 10 minutes, depending on the size of your shrimp. Be careful not to overcook the shrimp.

8. **Serve:**

- Remove the pan from the oven and enjoy your roasted asparagus, broccolini, and shrimp with garlic and lemon.

Note: For best results, trim off the tough ends of the asparagus if they are thick.