

Roasted Shrimp and Broccoli

From TheThrivingSelf.com

Adapted from TheWednesdayChef.com

Serves 4 (or 2 if you're hungry)

2 pounds broccoli, cut into bite-size florets

4 tablespoons extra virgin olive oil, divided

1 teaspoon cumin

1.5 teaspoon Kosher salt

1 teaspoon black pepper

1/8 teaspoon chili powder

1 pound raw shrimp, peeled and deveined (tails can be on or off)

zest of one lemon

lemon wedges for serving

Preheat oven to 425 degrees Fahrenheit (220 degrees Celsius). Toss broccoli with 2 tablespoons of oil, cumin, 1 teaspoon salt, 1/2 teaspoon pepper, and chili powder. Spread in a single layer in a shallow roasting pan and roast for 10 minutes. While it's roasting, combine shrimp, 2 tablespoons of oil, lemon zest, 1/2 teaspoon salt, and 1/2 teaspoon pepper. After the broccoli has roasted for 10 minutes, add the shrimp to the pan, stir to make sure it's in a single, even layer, and roast for an additional 10 minutes (broccoli gets a total of 20 minutes and shrimp gets 10). Serve with lemon wedges to squeeze on top. Enjoy!

Notes:
