



Shrimp Florentine With Zoodles

Ingredients

1 tablespoon butter	1 pound large shrimp, peeled and deveined
1 tablespoon extra-virgin olive oil	1 teaspoon minced garlic
2 zucchinis, cut into noodle-shape strands	1 (6 ounce) bag baby spinach
1/2 large red onion, minced	1 tablespoon fresh lemon juice
1 tablespoon chopped garlic	1 teaspoon red pepper flakes
1/2 teaspoon kosher salt	1/2 teaspoon kosher salt
2 tablespoons butter	1/2 teaspoon freshly ground black pepper

Directions

Heat 1 tablespoon butter and olive oil together in a large skillet over medium heat; cook and stir zucchini noodles (zoodles), onion, chopped garlic, and 1/2 teaspoon salt until zoodles are tender and onion is translucent, about 5 minutes. Transfer zoodle mixture to a bowl.

Heat 2 tablespoons butter in the same skillet; cook and stir shrimp and minced garlic until shrimp are just pink, 3 to 4 minutes. Add spinach, lemon juice, red pepper flakes, 1/2 teaspoon salt, and pepper; cook and stir until spinach begins to wilt, 3 to 4 minutes. Add zoodle mixture; cook and stir until heated through, 2 to 3 minutes.