

# ONE-POT GARLICKY SHRIMP AND SPINACH

Cooking: 25 minutes | Servings: 4

## INGREDIENTS

*1 pound shrimp, peeled and deveined*  
*1 pound spinach*  
*3 tablespoons EVOO, divided*  
*1 tablespoon lemon juice*  
*1 tablespoon finely chopped fresh parsley*  
*1 ½ teaspoons lemon zest*  
*½ teaspoon salt*  
*¼ teaspoon crushed red pepper*  
*6 medium cloves garlic, sliced, divided*



## INSTRUCTIONS

Start by heating 1 tablespoon of oil in a large pot over medium heat. Add half the garlic you sliced and cook until the garlic begins to brown, 1 to 2 minutes. Add your spinach and ¼ teaspoon of salt and toss to coat. Cook, stirring once or twice, until mostly wilted, 3 to 5 minutes. Remove from the heat and stir in your lemon juice. Transfer to a bowl and keep warm. Increase the heat to medium-high and add the remaining 2 tablespoons of oil to the pot. Add the remaining garlic and cook until beginning to brown, 1 to 2 minutes. Now you can add the shrimp, crushed red pepper, and the remaining 1/8 teaspoon of salt; cook, stirring, until the shrimp are just cooked through, 3 to 5 minutes more. Serve the shrimp over the spinach, sprinkled with lemon zest and parsley. Enjoy!