

Shrimp Asparagus Pesto Pasta

7 ingredients · 30 minutes · 2 servings



Directions

1. Preheat oven to 400F.
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)
3/4 lb	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