

Spicy Shrimp with Pesto Noodles

16 ingredients · 25 minutes · 4 servings



Directions

1. In a large mixing bowl add the shrimp, chili powder, garlic powder, thyme, half the sea salt, cayenne and avocado oil. Stir to coat the shrimp evenly. Set aside.
2. To the bowl of a food processor, add the basil, spinach, almonds, water, garlic, lemon juice, extra virgin olive oil and remaining sea salt. Turn the food processor on and blend until mostly smooth, scraping down the sides of the bowl if needed. Set aside.
3. Heat a large pan over medium-high heat. Add the seasoned shrimp to the pan, being sure to scrape all the spices and oil into the pan with the shrimp. Depending on the size of your shrimp cook 1 to 3 minutes per side or until the shrimp are no longer translucent. Remove from pan.
4. In the same pan that the shrimp were cooked, add the zucchini noodles and cook for about 1 minute, or just until warmed through. Toss the noodles with the pesto.
5. Divide the pesto zucchini noodles into bowls then top with cooked shrimp and cherry tomatoes. Enjoy!

Notes

Likes it Spicy

Add more cayenne.

Leftovers

This recipe is best served immediately. Store leftover ingredients separately in the fridge and assemble before cooking.

Less Watery

To help prevent watery zucchini noodles, remove any noodles that contain fragments of the zucchini seeds. Using smaller-sized zucchini are best to keep seed fragments and water content low.

Cold Version

This recipe can also be served cold with raw zucchini noodles instead of warm zucchini noodles. Just skip step 5.

Ingredients

- 1 lb Shrimp (peeled, deveined)
- 2 1/2 **tsps** Chili Powder
- 1 **tsp** Garlic Powder
- 1 **tsp** Dried Thyme
- 1 **tsp** Sea Salt (divided)
- 1/8 **tsp** Cayenne Pepper
- 1 **tbsp** Avocado Oil
- 2 **cups** Basil Leaves
- 1 **cup** Baby Spinach
- 1/4 **cup** Almonds
- 2 **tbsps** Water
- 1 Garlic (clove)
- 3 **tbsps** Lemon Juice
- 1/3 **cup** Extra Virgin Olive Oil (divided)
- 4 Zucchini (small, spiralized into noodles)
- 1/2 **cup** Cherry Tomatoes (halved)