**Lemon Shrimp with Zucchini Pasta**

Shrimp and zucchini noodles come together for a quick weeknight meal. The shrimp is brightened up with some fresh lemon zest and juice. After the shrimp marinates, everything is ready to go in under twenty minutes for an easy dinner.

**ingredients**

For the shrimp:

8 large shrimp, peeled and deveined

1 tbsp extra virgin olive oil

2 garlic cloves, minced

1 tbsp fresh parsley, chopped

Zest of one lemon

1 tbsp fresh lemon juice

Salt and pepper, to taste

For the pasta:

4 medium zucchini

1 tbsp extra virgin olive oil

2 cups spinach

1/2 cup cherry tomatoes, halved

**directions**

1. In a medium bowl mix together the olive oil, garlic, lemon juice, zest, parsley, salt and pepper. Place shrimp in the bowl and marinate for 30 minutes.

2. Use a julienne peeler to slice the zucchini into noodles, stopping when you reach the seeds. Place them in a colander lined with paper towel and allow any water to drain for 10 minutes.

3. Heat olive oil in a large skillet over medium heat and sauté zucchini noodles for 4-5 minutes. Add the spinach and toss to wilt. Push noodles to the side and add the shrimp and tomatoes to the pan. Cooked until the shrimp is cooked through, then stir

everything together and remove from heat. Drizzle with an extra squeeze of lemon juice to serve.