

Idiot's Kitchen Recipe – Roasted Shrimp & Broccoli

Recipe from www.idiotskitchen.com – Adapted from Melissa Clark



Ingredients:

1-1.5 pounds uncooked, peeled and de-veined shrimp
Broccoli – 1 head trimmed and cut into florets
Olive Oil
Ground Cumin
Ground Coriander
Red Pepper Flakes
Lemons (2)
Salt and Pepper
Brown Rice

Pre-heat your oven to 400 degrees.

On a sheet pan lined with foil, combine the broccoli florets, 3 Tablespoons Olive Oil, 1 teaspoon Ground Cumin, 1 teaspoon Ground Coriander, and a pinch of Red Pepper Flakes.

Toss together to combine and coat evenly with the oil and spices. Salt and pepper to taste.

Bake broccoli at 400 degrees for 10 minutes.

Season peeled and de-veined uncooked shrimp with salt, pepper and 1 Tablespoon Olive Oil.

After 10 minutes of cooking time, add the shrimp to the pan of broccoli, return to the oven and cook for another 10 minutes.

After 20 minutes total cooking time, remove the shrimp and broccoli and immediately squeeze the juice of 2 Lemons over the pan. Serve with brown rice.