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# Garlicky Shrimp Zucchini Pasta

by [LAUREN MIYASHIRO](#) PUBLISHED: APR 9, 2018**YIELDS:**

3 – 4 serving(s)

**CAL/SERV:**

410

## Ingredients

3 **tbsp.** butter, divided

1 **lb.** medium or large shrimp, peeled and deveined

Kosher salt

Freshly ground black pepper

3 cloves garlic, minced

3/4 **c.** heavy cream

1/2 **c.** grated Parmesan

1 **c.** halved cherry tomatoes

3 **tbsp.** freshly chopped parsley

3 **tbsp.** large zucchini, spiralized (or about 4 cups zoodles)

## Directions

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### Step 1

In a large skillet over medium heat, melt 1 tablespoon butter. Add shrimp and season with salt and pepper. Cook until shrimp is pink and opaque, about 2 minutes per side. Transfer shrimp to a plate. (Keep juices in skillet.)

### Step 2

Melt remaining butter in skillet then stir in garlic. Cook until fragrant, about 1 minute, then whisk in heavy cream. Bring to simmer, then stir in Parmesan, tomatoes, and parsley. Simmer until tomatoes have softened and mixture has thickened slightly, about 3 minutes.

### Step 3

Return shrimp to skillet and add zucchini noodles. Toss to combine and serve immediately.

Nutrition (per serving): 410 calories, 24 g protein, 13 g carbohydrates, 3 g fiber, 7 g sugar, 30 g fat, 18 g saturated fat, 910 mg sodium