

Zucchini Bread Recipes

Pan Seared Chimichurri Shrimp

10 min Prep time	**8 min** Cook time	**18 min** Total time
4 Servings	**Easy** Difficulty	**Argentinian** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 1/2 cup fresh parsley, tightly packed
- [ ] 1/2 cup fresh cilantro, tightly packed
- [ ] 2 garlic cloves, minced
- [ ] 1 small jalapeño, seeded and minced
- [ ] 2 tbsp olive oil
- [ ] 1 tbsp lime juice
- [ ] 1 tsp sea salt

Instructions

1. Pat the shrimp dry and season lightly with sea salt.



2. In a small bowl, combine parsley, cilantro, garlic, jalapeño, lime juice, and a drizzle of olive oil; stir gently to create the chimichurri.



3. Heat a skillet over medium-high heat, add the remaining olive oil, and once shimmering, add the shrimp in a single layer; sear 1-2 minutes per side until pink and lightly golden.



4. Remove the pan from heat, toss the hot shrimp with the chimichurri sauce, letting the herbs coat each piece.



5 Serve immediately, garnished with extra chopped herbs and a wedge of lime.



Nutrition per serving

210 kcal	28 g	5 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer sauce, add a splash of extra-virgin olive oil after tossing.
- For added crunch, sprinkle toasted pine nuts or sliced almonds on top.
- The dish shines when served over a bed of cauliflower rice for a low-carb option.