

Low Carb Creamy Shrimp & Asparagus



Servings:

4

Prep Time:

2 minutes

Cook Time:

6 minutes

Ingredients

- 1 lb **P&D Shrimp**
- 2 tbsp **Butter**
- 2 cups **Frozen Asparagus**, chopped
- 1 cup **Heavy Cream**
- 1/3 cup **Parmesan Cheese**
- 1/4 tsp **Salt**
- 1/2 tsp **Ground Black Pepper**
- 1/2 tsp **Garlic Powder**

Method of Preparation

Step 1

Toss shrimp in salt, pepper, and garlic powder.

Step 2

In a skillet, melt butter. Saute shrimp over medium heat until opaque.

Step 3

Add asparagus to the pan and cook for 3 minutes.

Step 4

Add Parmesan cheese and cream. Reduce heat to low.

Stir and simmer until cheese is melted and sauce thickens. Serve immediately, garnish with additional cheese if desired.

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