

One-Pan Garlic Butter Shrimp, Potatoes & Asparagus for Busy Weeknights

If weeknights have you dreading cleanup and craving something simple yet satisfying, this



OVEN
400°F

TIME
20 min

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INGREDIENTS

1/4 cup unsalted butter, melted
1 tbsp fresh parsley, chopped (plus more for garnish)
2 cloves garlic, finely grated
1/4 tsp crushed red pepper flakes
1 1/2 lbs multi-color baby potatoes, halved
1 tbsp olive oil
Kosher salt & freshly ground black pepper, to taste
1 lb asparagus, trimmed and cut into 2-inch pieces
1 lb large frozen shrimp, peeled, deveined, and thawed

DIRECTIONS

- 1.** Preheat & Prep: Preheat your oven to 400°F (200°C). Line a rimmed baking sheet with parchment paper or foil for easy cleanup.
- 2.** Make the Garlic Butter: In a small bowl, stir together the melted butter, parsley, garlic, and red pepper flakes. Set aside.
- 3.** Roast the Potatoes: Spread the halved potatoes onto the baking sheet. Drizzle with olive oil, season with salt and pepper, and toss to coat. Roast for 15-20 minutes, flipping halfway through, until tender and golden-brown.
- 4.** Add the Asparagus: Add the asparagus to the sheet pan in a single layer. Return to the oven and roast for another 10 minutes, until crisp-tender.
- 5.** Add the Shrimp: Place shrimp in a single layer over the roasted veggies. Season lightly with salt and pepper. Drizzle with half the garlic butter mixture. Return to the oven and bake for 6-8 minutes, until shrimp is pink and just cooked through.
- 6.** Finish and Serve: Drizzle the remaining garlic butter over the hot shrimp and vegetables. Sprinkle with extra parsley and serve immediately.

SWAPS & NOTES

Shrimp : You can sub in fresh shrimp, or use jumbo for even more wow-factor.

Veggies : Try green beans, broccolini, or zucchini if you don't have asparagus.

Butter : Dairy-free butter works great if you're avoiding dairy.

Add zest : A squeeze of lemon or lemon zest at the end brightens everything up.

TIPS FOR SUCCESS

Don't overcrowd the pan-use two sheets if needed so everything roasts, not steams.

Use thawed shrimp -frozen shrimp will release water and won't roast properly.

Flip halfway -potatoes get the best crisp when turned midway through baking.

Serve hot -shrimp dries out if it sits too long after cooking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/one-pan-garlic-butter-shrimp-potatoes-asparagus-for-busy-weeknights/>