

# Sheet Pan Sweet Chili Shrimp and Veggies

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Adapted from Taste of Home

Serves 4

Blue – 2

Purple – 2

Green – 3

- 1 pound raw shrimp (large or jumbo, peeled and deveined)
- 2 medium zucchini (halved and sliced)
- $\frac{1}{2}$  lb fresh mushrooms (sliced)
- 1 medium orange bell pepper (sliced)
- 3 Tbsp sweet chili sauce
- 1 Tbsp canola or olive oil
- 1 Tbsp lime juice
- 1 Tbsp reduced sodium soy sauce
- 3 green onions (chopped)
- $\frac{1}{4}$  cup minced fresh cilantro

1. Preheat oven to 400
2. Place the shrimp, zucchini, mushrooms and pepper in a 15x10x1 pan that has been sprayed with non stick spray.
3. Combine chili sauce, oil, lime juice and soy sauce. Pour

over shrimp mixture and toss to coat.

4. Bake until the shrimp turn pink and the vegetables are tender, about 12-15 minutes.
5. Sprinkle with green onions and cilantro and serve.