

SHRIMP ASPARAGUS WITH GARLIC & LEMON

TATUNG FUSION COOKER RECIPE



COOK MODE

COOK

PREP TIME

10 MINUTES

COOK TIME

12 MINUTES

TOTAL TIME

22 MINUTES

SERVES

2

INGREDIENTS

- 8 OUNCES LARGE SHRIMP, PEELED AND DEVEINED
- 1/4 TEASPOON OLD BAY SEASONING
- 1/4 TEASPOON GROUND BLACK PEPPER
- 1/2 LEMON, PEELED AND JUICED (RESERVE THE LEMON PEELS)
- 2 TABLESPOONS EXTRA VIRGIN OLIVE OIL
- 2 TEASPOONS MINCED GARLIC
- 1/4 TEASPOON RED CHILI FLAKES
- 8 OUNCES FRESH ASPARAGUS, ENDS TRIMMED
- SALT AND PEPPER TO TASTE

INSTRUCTIONS

- Prepare shrimp and pat dry with paper towels. Season the shrimp with Old Bay seasoning and ground black pepper. Mix well and set aside.
- Peel half of a lemon with a vegetable peeler (yellow part only), reserve the peels and juice the lemon in a small bowl. Add olive oil, minced garlic and red chili flakes. Stir.
- Place asparagus at the bottom of the Fusion Cooker's waterless pot. Season with salt and pepper. Place seasoned shrimp on top of the asparagus, then pour the olive oil mixture over. Sprinkle with lemon peels.
- Cover with the metal lid. Select "cook" mode, level 5. Set the timer for 12 minutes. Dish and enjoy!

FOR MORE INFORMATION ABOUT
TATUNG FUSION COOKER, PLEASE
VISIT: TATUNG USA.