

# Sheet Pan Chipotle-Lime Shrimp Bake

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*Taste of Home Magazine*

## Servings: 4

*1 1/2 pounds baby red potatoes, cut into 3/4-inch cubes*  
*1 tablespoon extra-virgin olive oil*  
*3/4 teaspoon sea salt, divided*  
*3 medium limes*  
*1/4 cup unsalted butter, melted*  
*1 teaspoon ground chipotle pepper*  
*1/2 pound fresh asparagus, trimmed*  
*1/2 pound broccolini or broccoli, cut into small florets*  
*1 pound uncooked shrimp (16 - 20), peeled and deveined*  
*2 tablespoons fresh cilantro, minced*

## Preparation Time: 10 minutes

## Bake Time: 45 minutes

Preheat the oven to 400 degrees.

Place the potatoes in a greased 15x10x1-inch sheet pan. Drizzle with olive oil. Sprinkle with 1/4 teaspoon of sea salt. Stir to combine.

Bake for 30 minutes.

Meanwhile, squeeze one-third cup of juice from the limes, reserving the fruit. In a bowl, combine the lime juice, melted butter, chipotle and remaining sea salt.

Remove the sheet pan from the oven. Stir the potatoes. Arrange the asparagus, broccolini, shrimp and reserved limes on top of the potatoes. Pour the lime juice mixture over the vegetables and shrimp.

Bake until the shrimp turn pink and the vegetables are tender, about 10 minutes.

Sprinkle with cilantro.

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Per Serving (excluding unknown items): 160 Calories; 15g Fat (77.8% calories from fat); 2g Protein; 8g Carbohydrate; 1g Dietary Fiber; 31mg Cholesterol; 356mg Sodium. Exchanges: 1/2 Vegetable; 1/2 Fruit; 3 Fat.