Roasted Shrimp and Broccolini

4 lemons

1/3 cup olive oil

2 Tablespoons fresh peppercorns, crushed

3 cloves garlic, thinly sliced

2 bunches fresh broccolini

2 pounds peeled shrimp

1 teaspoon sea salt

1 teaspoon Dijon mustard

1/3 chopped walnuts

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Zest 2 lemons and add to saucepan with oil, peppercorns and garlic.

Heat until oil is hot.

Line sheet pan with foil. Place broccolini on one half.

Drizzle with 2 teaspoons lemon oil.

Roast 5 minutes at 425. Pat dry with paper towels.

Place shrimp on pan and toss with 2 t. lemon oil and sprinkle with 1/2 t. salt.

Cut 2 lemons in half and place on pan.

Bake 8-10 minutes until shrimp is firm.

Whisk together remaining lemon oil , 1 T. lemon juice, mustard and 1/2 t. salt.

Drizzle sauce over broccolini and sprinkle with walnuts.