**Sheet Pan Shrimp**

2 pounds large raw shrimp, peeled and deveined

4 tablespoons high quality olive oil

1 bunch fresh cilantro leaves, chopped

1 teaspoon sea salt and freshly ground black pepper

4 cloves garlic, minced

2-3 whole fresh limes, juiced

Pre-heat the oven to 375 degrees. Arrange shrimp in a single layer on a large baking sheet.

In a medium size mixing bowl, add oil, cilantro, sea salt/ground pepper, garlic and lime juice. Whisk until combined, the pour over shrimp.

Bake in preheated oven until shrimp are opaque and the sauce is bubbling, about 8-10 minutes, depending on size of shrimp. Serve hot. Makes 6-8 servings