

InstantPot Steamed Shrimp & Asparagus

In a busy world and a busy kitchen, this dish of shrimp and asparagus is simplicity at its best. With few ingredients, but a distinctly delicious taste, this straightforward and uncomplicated recipe is perfect for those times when the world seems just a little too busy.

Course	Main Course
Cuisine	Modern
Difficulty	Easy
Browse Category	Fish & Seafood , Seven Ingredients or Less
Duration	less than 15 min
Cooking Technique	Pressure Cook
Main Ingredient	Asparagus , Butter , Lemon , Shrimp instant pot recipe , instant pot seafood recipes , instant pot shrimp recipe , pressure cooker recipes , shrimp , shrimp recipe
Keyword	
Prep Time	5 minutes
Cook Time	1 minute
Servings	2 servings

INGREDIENTS

- 1 cup Water
- 1 bunch asparagus
- 1 tsp sea salt divided
- 1 lb Shrimp peeled and deveined
- 1/2 lemon
- 2 tbsp butter cut into 2 pats



INSTRUCTIONS

1. Pour water into Instant Pot®. Insert trivet. Place steamer basket onto trivet.
2. Prepare asparagus by finding the natural snap point on the stalks and discarding the woody ends.
3. Spread the asparagus on the bottom of the steamer basket. Sprinkle with 1/2 tsp salt. Add the shrimp. Squeeze lemon into the Instant Pot®, then sprinkle shrimp with remaining 1/2 tsp salt. Place pats of butter on shrimp. Lock lid.
4. Press the **Manual** button and adjust time to **1 minute**.
5. When the timer beeps, **quick-release** the pressure until the float valve drops and then unlock lid.
6. Transfer shrimp and asparagus to a platter and serve.

RECIPE NOTES *Manual and Pressure Cook Buttons are interchangeable