

PARMESAN-CRUSTED SHRIMP SCAMPI WITH PASTA

This is an easy one-dish meal. Shared by Francesca from allrecipes.com.

PREP: 25 minutes

COOK: 20 minutes

SERVINGS: 6

INGREDIENTS:

2 C. angel hair pasta
½ C. butter, divided
4 cloves garlic, minced
1 lb. uncooked medium shrimp, peeled and deveined
½ C. white cooking wine
1 lemon, juiced
1 tsp. red pepper flakes
¾ C. seasoned breadcrumbs
¾ C. freshly grated Parmesan cheese, divided
2 Tbsp. finely chopped parsley.

DIRECTIONS:

Cook angel hair pasta in lightly salted boiling water, stirring occasionally. Drain and set aside. Set an oven rack about 6 inches from the broiler heating element and preheat broiler.

Heat ¼ C. butter over medium heat in a large deep skillet. Add garlic; cook and stir until fragrant. Add shrimp, white wine, lemon juice; continue to cook and stir until shrimp is bright pink on the outside and meat is opaque, about 5 minutes. Stir in red pepper flakes until well combined. Remove from heat and set aside.

Place remaining ¼ C. butter, bread crumbs, ½ of the Parmesan cheese and parsley in a bowl. Stir until well combined. Set aside.

Place pasta into shrimp scampi mixture; toss until fully coated in sauce. Add remaining Parmesan cheese and toss well. Top with breadcrumb mixture.

Broil in the preheated oven until golden brown, 3-4 minutes. Serve immediately. Can be served cold the next day.

