



ParmesanCrusted Shrimp Scampi with Pasta

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

This Parmesancrusted shrimp scampi with pasta takes your basic shrimp scampi to the next level. This dish has everything you love about scampi and more.

Ingredients

- - 2 cups angel hair pasta - ½ cup butter
- divided - 4 cloves garlic
- minced - 1 pound uncooked medium shrimp
- peeled and deveined - ½ cup white cooking wine - 1 lemon
- juiced - 1 teaspoon red pepper flakes - ¾ cup seasoned bread crumbs - ¾ cup freshly grated Parmesan cheese
- divided - 2 tablespoons finely chopped fresh parsley

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook angel hair pasta in the boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. 4 to 5 minutes. Drain and set aside. Set an oven rack about 6 inches from the heat source and preheat the oven's broiler. Heat 1/4 cup butter over medium heat in a large
5. deep skillet. Add garlic; cook and stir until fragrant. Add shrimp
6. white wine
7. and lemon juice; continue to cook and stir until shrimp is bright pink on the outside and the meat is opaque
8. about 5 minutes. Stir in red pepper flakes until well combined. Remove from heat and set aside. Place remaining 1/4 cup butter
9. bread crumbs
10. 1/2 the Parmesan cheese
11. and parsley in a bowl. Stir until well combined. Set aside. Place cooked pasta into shrimp scampi mixture; toss until fully coated in sauce. Add remaining Parmesan cheese and toss well. Top with bread crumb mixture. Broil in the preheated oven until golden brown
12. 3 to 4 minutes. Serve immediately.