



Shrimp Alfredo Broccoli Bake

Jacob · 30/09/2024



Prep Time

47 mins

Difficult

Medium

Servings

4

Description

This recipe gives Alfredo a seafood twist with all the simplicity of a quick casserole

Ingredients

- - 1 (8 ounce) package angel hair pasta - 1 serving cooking spray - 1 pound raw peeled and deveined shrimp
- slightly thawed if frozen - 2 cups chopped broccoli - 1 ½ cups Alfredo sauce - ½ cup grated Parmesan cheese

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook angel hair in the boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. 4 to 5 minutes. Drain. Preheat oven to 350 degrees F (175 degrees C). Grease a 2-quart casserole dish with cooking spray. Cook and stir shrimp in a skillet over medium heat until slightly pink
5. 3 to 5 minutes. Add broccoli; cover skillet and let broccoli steam
6. about 5 minutes. Remove from heat. Spread angel hair pasta over the bottom of the prepared baking dish. Top with shrimp and broccoli. Pour Alfredo sauce over shrimp and broccoli; cover sauce with Parmesan cheese. Bake in the preheated oven until cheese is slightly browned
7. about 20 minutes.