

CopyCat Bubba Gump Shrimp Co. Stuffed Shrimp

Ingredients

1 tablespoon Olive Oil
1/4 cup chopped Onions
1 cup Crab Meat picked over and shredded
1/3 cup Bread Crumbs
1 tablespoon Mayonnaise
1/4 cup freshly shredded Parmesan Cheese
1 Egg
Salt and freshly ground Black Pepper to taste
1 tablespoon freshly squeezed Lemon Juice
15 extra large or jumbo Shrimp precooked
1/2 cup shredded Monterey Jack Cheese
[Bubba Gump Shrimp Co. Butter Cream Sauce](#)
2 cups Jasmine Rice cooked

Directions

Preheat oven to 375°F.

Crab Stuffing:

Place olive oil in a medium skillet. Place skillet over medium high heat. When oil is hot and shimmering, add onions. Sauté until tender. Remove from heat.

Place onions in a small mixing bowl. Add crab meat, bread crumbs, mayonnaise, Parmesan cheese, egg, salt, pepper, olive oil and lemon juice. Stir until well combined.

Shrimp:

Butterfly the shrimp.

Set flat side down in a baking pan or dish.

Take approximately 1 to 1 1/2 tablespoons of crab mixture and

roll into a ball about the size of a walnut. Place the crab “ball” on top of the shrimp.

Sprinkle with Monterey Jack cheese.

Place pan in preheated oven. Bake about 15 to 20 minutes.

While shrimp are baking, make [Bubba Gump Shrimp Co. Butter Cream Sauce](#) according to the recipe. Set aside and keep warm.

Remove shrimp from oven.

Divide Jasmine rice between 2 serving plates. Lay shrimp over rice.

Spoon [Bubba Gump Shrimp Co. Butter Cream Sauce](#) over top.

Serve hot with freshly toasted Garlic Bread.