

CopyCat Olive Garden Baked Parmesan Shrimp

Ingredients

$\frac{1}{4}$ Cup of Butter
Fresh Parsley
 $\frac{1}{2}$ Pound of Jumbo Shrimp – Uncooked, deveined
1 Pound of Penne Pasta
4 ounces butter
1 pint heavy cream
2 Tablespoons of Bread Crumbs
1 Cup of Parmesan Cheese
1 Roma Tomato Diced

Directions

Preheat oven to 450

In a medium sauce pan – melt butter in the pan – add 1 teaspoon of parsley diced and dd Shrimp – lightly mix together and place into a 8×8 casserole dish. Bake uncovered for 15 minutes.

Turn the oven to 350. In a sauce pan over medium heat add heavy cream. Heat for 5 minutes and add Parmesan cheese

Cook pasta according to box instructions. Add pasta to heavy cream mixture. Fold until pasta is well covered.

Transfer the pasta to a 8×8 casserole dish – place shrimp, bread crumbs, tomatoes ,butter, and parsley on top of the pasta and bake for 10 minutes