

CopyCat Olive Garden Baked Parmesan Shrimp

Ingredients

8 ounces pasta cooked according to package directions
4 ounces butter
1 pint heavy cream
8 ounces Parmesan cheese
8 ounces shrimp cooked, peeled, and deveined
1 Roma tomato cut into small pieces
2 teaspoons parsley chopped
2 tablespoons breadcrumbs
2 teaspoons Parmesan cheese
1 tablespoon butter melted

Directions

Preheat oven to 350 degrees.

In a medium-size saucepan, combine butter and heavy cream. Heat until butter is melted completely and the mixture comes to a simmer.

Add Parmesan cheese into the pot and stir until melted. Season with salt and white pepper if desired.

Place cooked pasta in a bowl, and stir in sauce, mix to coat pasta evenly. Pour pasta into 2 or 3 small casserole dishes.

Place several pieces of shrimp onto casserole dishes, and place in the oven.

Optional step: Combine bread crumbs, melted butter, and Parmesan cheese in a bowl. Sprinkle bread crumbs onto casserole dishes.

Bake until all is heated through.

Garnish with chopped tomatoes and parsley if desired.

If you have any leftover pieces of shrimp, simply bake them in a small buttered dish, and enjoy with your meal.