

CopyCat Olive Garden Shrimp Caprese

Ingredients

3 pounds roma tomatoes, cored and cut into 1 inch pieces
30 medium fresh basil leaves, stems removed, and cut into 1 inch pieces
1/4 cup extra-virgin olive oil
3 tablespoons minced garlic
2 teaspoons Italian seasoning
1/2 teaspoon salt
4 tablespoons butter
1 cup dry white wine
3 cups heavy cream
2 cups Parmesan cheese, grated
2 pounds capellini (angel hair) pasta
3 cups shredded mozzarella cheese
3 pounds extra large shrimp (26-30), peeled and de-veined

Directions

Combine chopped tomatoes, basil, olive oil, garlic, Italian seasoning, and salt in a large bowl and stir to thoroughly combine. Cover the tomato mixture and let it marinate for at least 1 hour.

Prepare pasta according to the package instructions.

Heat a large, nonstick skillet over medium heat. Add butter and let it melt. Stir in white wine and bring it to a boil.

Add heavy cream and Parmesan cheese and bring it to a simmer. Reduce sauce by a third, stirring occasionally. It will thicken as it reduces. Add cooked, drained pasta and marinated tomatoes to skillet. Stir to thoroughly coat the pasta with sauce.

Transfer pasta and sauce to serving platter. Top with mozzarella cheese.

Grill or sauté shrimp until just done.

Broil the pasta for 2 to 3 minutes or until cheese has melted.

Place the cooked shrimp on top of the pasta. Serve immediately.