

RECIPE | TOMATOES



BAKED PARMESAN SHRIMP PASTA

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BAKED PARMESAN SHRIMP PASTA



27 min

15 min | **12 min**
PREP. | COOKING



6



easy

INGREDIENTS

- 10 oz** Pure Flavor® OMG™ Tomatoes, halved
- 1 lb** penne, cooked to package instructions
- ½ lb** large shrimp, peeled & deveined
- 3 cups** heavy whipping cream
- 1 ¼ cups** Parmesan cheese, grated & divided
- ½ cup** unsalted butter, melted
- 3 tbsp** breadcrumbs
- 1 ½ tbsp** fresh parsley, chopped
- Salt & pepper, to taste

DIRECTIONS

- 1** Preheat oven to 450°F.
- 2** On a baking sheet, coat shrimp with butter, arranging in an even layer. Cook for 10 minutes.
- 3** Pour cream into a large saucepan, bringing to a boil over medium high heat. Cook for 5 minutes while consistently whisking. Add 1 ½ cup Parmesan and season with salt & pepper. Return to boil for 30 seconds, then remove from heat.
- 4** Remove shrimp from oven and set aside. Set oven to broil.
- 5** Add penne to sauce, making sure noodles are covered. Place noodles in individual baking dishes and top with shrimp, tomatoes, remaining Parmesan, and breadcrumbs and broil for 1-2 minutes.
- 6** Garnish with parsley to serve.