



RECIPE | TOMATOES

BAKED PARMESAN SHRIMP PASTA



27 min

15 min
PREP.

12 min
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 ¾ cups Parmesan cheese, grated & divided
- ⅓ 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.

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