BAKED SHRIMP SCAMPI TETRAZZINI CASSEROLE

By: Simply Creative Chef Rob Scott

Ingredients: Yields 4-6 servings

Kosher salt and freshly ground black pepper
1 pound spaghetti
10 tablespoons unsalted butter
1 pound baby bella mushrooms, sliced
1 large shallot, finely chopped
4 cloves garlic, 2 minced and 2 finely grated
¼ teaspoon crushed red pepper flakes
1 cup dry white wine
¼ cup all-purpose flour
3 cups heavy cream
Juice of 1 lemon
1 cup freshly grated parmesan
½ cup panko
1 pound peel and deveined large shrimp, tails removed
¼ cup lightly packed flat-leaf parsley leaves, finely chopped

Directions:

- Preheat the oven to 450 degrees F
- Bring a large pot of salted water to a boil and cook the spaghetti according to package directions for al dente – drain and set aside
- Melt 2 tablespoons of the butter in a large heavy-bottomed pot over medium-high heat
- Add the mushrooms, ½ teaspoon salt, and a few grinds black pepper and cook, stirring occasionally, until the mushrooms have softened and released their liquid, 5-6 minutes
- Add the shallots, minced garlic, and red pepper flakes and cook, stirring occasionally, until the shallots softened, 3-4 minutes
- Add the wine and bring to a boil, stirring to combine
- Cook, stirring frequently, until reduced completely, 5-6 minutes
- Stir in 2 tablespoons of the butter, until melted, then sprinkle in the flour and stir until well combined with the vegetables
- Slowly pour in the cream, then add the lemon juice, 1 teaspoon salt, and a few grinds of the black pepper
- Simmer, stirring occasionally, until the sauce is slightly thickened and no longer has a floury taste, 6-8 minutes
- Add the pasta and cheese and toss until pasta is well coated
- Transfer to a 3 quart casserole dish

- Microwave the remaining 6 tablespoons butter in a small bowl until melted, about 1 minute
- Stir 4 tablespoons of the melted butter and ½ teaspoon salt into the panko in a small bowl, set aside
- Toss the remaining 2 tablespoons melted butter with the shrimp, grated garlic, ½ teaspoon salt, and a few grinds black pepper in a medium bowl
- Scatter the shrimp evenly over the top of the pasta, then sprinkle with the panko mixture
- Bake until the shrimp are opaque throughout and the topping is slightly golden, about 10 minutes
- Let sit for 10 minutes before sprinkling with the parsley