



## Butterfly Shrimp Parmigiana

Prep Time: 5 min

Bake Time: 20 minutes

Makes: 3 - 4 servings

1 package (20 oz) SeaPak® Jumbo Butterfly Shrimp  
1 jar spaghetti sauce  
1 cup shredded mozzarella cheese  
1 cup shredded parmesan cheese  
1/2 tablespoon Italian seasoning  
1 small package angel hair pasta

PREHEAT oven to 450°.

ARRANGE the shrimp in a single layer in a large oven-safe serving dish. Bake for 10 minutes or until shrimp are thoroughly cooked.

BOIL 1.5 quarts of water for pasta.

POUR 1/2 jar of sauce into baking dish. Sprinkle 1/4 cup of each type of cheese over sauce. Layer shrimp on top of cheese. Sprinkle 1/4 cup of each type of cheese over shrimp. Bake for 10 more minutes or until cheese is melted.

ADD angel hair pasta to boiling water and cook according to package directions until noodles are al dente. Drain noodles when done and return to pot. Pour 1/2 jar of sauce and 1/2 cup of each type of cheese into pot and toss with pasta. Return pot to low heat, stirring occasionally for 2 to 3 minutes or until pasta and sauce are hot.

SCOOP noodles with sauce onto serving dishes. Top pasta with shrimp and additional sauce.

**For more great recipes, check out [SeaPak.com](http://SeaPak.com)!**