



PAN ROASTED VEGETABLES WITH COCONUT SHRIMP

PARMESAN CRUSTED SHRIMP SCAMPI

SeaPak's Shrimp Scampi dusted in Parmesan cheese will complement any dinner nicely

Yield: 2

INGREDIENTS

1 pk. 12 oz SeaPak Shrimp Scampi, frozen

1/4 C plain dry bread crumbs

1/4 C Parmesan cheese, shredded

2 tbsp. Fresh parsley, chopped

1/8 tsp. Cracked Black Pepper

1 Unit loaf crusty Italian bread, sliced

DIRECTIONS

- 1 Preheat oven to 425°F. Arrange the shrimp in a single layer in a large oven-safe serving dish (see Cook's Note).
- 2 Stir the bread crumbs, cheese, parsley and pepper in a small bowl until the ingredients are mixed. Sprinkle crumb mixture over the shrimp.
- 3 Bake for 15 to 20 minutes or until shrimp are thoroughly cooked. Serve immediately with bread for dipping.

CHEF NOTES

Cook's Note: If you don't have a baking dish large enough for a single layer of shrimp, increase cook time.