



SHRIMP PARMESAN ZITI BAKE

Try a wonderful Italian seafood dinner with this shrimp ziti bake featuring SeaPak parmesan encrusted butterfly shrimp.

Yield: 6



INGREDIENTS

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| 1 pk. | 18oz SeaPak Parmesan Encrusted Butterfly Shrimp |
| 3 C | prepared tomato sauce (your favorite kind) |
| 3 tbsp. | Fresh Basil, Chopped |
| 3/4 lb | ziti, cooked al dente and drained |
| 8 oz | Mozzarella cheese, shredded |

DIRECTIONS

- 1 Preheat oven to 400°F. Prepare a casserole dish with non-stick cooking spray and set aside.
- 2 In a large mixing bowl, stir together the tomato sauce, basil, ziti and all but 1 cup of the mozzarella cheese. Spoon into the prepared casserole dish and top with the remaining cheese.
- 3 Bake until golden brown and bubbly (approximately 30 minutes). In the last 17 minutes of baking, place the shrimp on a baking sheet and place in the oven.
- 4 Serve the baked ziti hot and topped with hot shrimp.