

Easy Cheesy Baked Shrimp: The Perfect Fast Dinner or Appetizer

This recipe uses simple, powerful ingredients to create something special.



OVEN
400°F

TIME
20 min

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INGREDIENTS

1.5 lbs Large Shrimp, peeled and deveined, tails on or off

1/2 cup (1 stick) Unsalted Butter

6-8 cloves Garlic, minced

1/4 cup Dry White Wine (like Sauvignon Blanc or Pinot Grigio) or Chicken Broth

2 tbsp Fresh Lemon Juice

1/2 tsp Salt

1/4 tsp Black Pepper

1/4 cup chopped Fresh Parsley, plus more for garnish

1 cup shredded Low-Moisture Mozzarella Cheese

1/2 cup grated Parmesan Cheese

1/4 cup Panko Breadcrumbs

Shrimp: Large or jumbo shrimp work best for this dish. You can use fresh or frozen; if using frozen, make sure they are fully thawed and patted very dry.

Wine/Broth: The white wine adds a wonderful depth and acidity that cuts through the richness of the butter and cheese. If you prefer not to use alcohol, chicken or vegetable broth is a perfect substitute.

Spice it Up: For a little kick, add 1/4 to 1/2 teaspoon of red pepper flakes to the butter along with the garlic.

Breadcrumbs: Panko breadcrumbs provide the best crunch, but regular or Italian-style breadcrumbs

will also work.

Step-by-Step Instructions:

Preheat and Prepare: Preheat your oven to 400°F (200°C).

Prep the Shrimp: Pat the peeled and deveined shrimp very dry with paper towels. This is key for getting a good texture. Arrange the shrimp in a single layer in a 9x13 inch baking dish or a large oven-safe skillet.

Make the Garlic Butter Sauce: In a small saucepan, melt the butter over medium heat. Add the minced garlic and cook for 1-2 minutes until fragrant-be careful not to let it brown.

Deglaze the Pan: Pour in the white wine or chicken broth and the fresh lemon juice. Bring the mixture to a simmer and let it cook for 2-3 minutes, allowing the flavors to meld and the sauce to reduce slightly. Remove from the heat and stir in the salt, pepper, and 1/4 cup of fresh parsley.

Assemble the Dish: Pour the garlic butter sauce evenly over the shrimp in the baking dish.

Add the Topping: In a small bowl, toss together the shredded mozzarella, grated Parmesan, and Panko breadcrumbs. Sprinkle this mixture evenly over the shrimp and sauce.

Bake to Perfection: Bake for 10-14 minutes, or until the shrimp are pink and opaque and the cheese is melted, bubbly, and starting to turn golden brown on top.

Garnish and Serve: Garnish with a sprinkle of fresh parsley and serve immediately.

Tips for Success:

Don't Overcook the Shrimp: This is the most important rule of cooking shrimp. They cook very quickly! As soon as they turn pink and curl into a "C" shape, they are done. Overcooked shrimp become tough and rubbery.

Pat Your Shrimp Dry: Removing excess moisture from the shrimp prevents them from steaming in the oven and helps them bake to a perfect tender-crisp texture.

Use Fresh Ingredients: With a simple recipe like this, the quality of your ingredients shines through. Fresh garlic (not the jarred kind) and fresh parsley will provide the best, most vibrant flavor.

Serving Suggestions:

Crusty Bread: A warm baguette or slices of sourdough are the perfect companions.

Pasta: Serve the baked shrimp and all the sauce over a bed of angel hair, linguine, or fettuccine.

Zucchini Noodles: For a lighter, low-carb option, this is delicious over zucchini noodles.

Side Salad: A simple green salad with a bright

lemon vinaigrette balances the richness of the shrimp beautifully.

Storage and Leftover Tips:

Storage: Seafood is always best eaten fresh on the day it's made. However, if you have leftovers, you can store them in an airtight container in the refrigerator for up to 2 days.

DIRECTIONS

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2. **Prep the : Shrimp:** Pat the peeled and deveined shrimp very dry with paper towels. This is key for getting a good texture. Arrange the shrimp in a single layer in a 9x13 inch baking dish or a large oven-safe skillet.
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11. **Use :** Fresh Ingredients: With a simple recipe like this, the quality of your ingredients shines through. Fresh garlic (not the jarred kind) and fresh parsley will provide the best, most vibrant flavor.
12. **Serving Suggestions:** The sauce in this dish is liquid gold, so serving it with something to soak it all up is a must.
13. **Crusty :** Bread: A warm baguette or slices of sourdough are the perfect companions.
14. **Pasta:** Serve the baked shrimp and all the sauce over a bed of angel hair, linguine, or fettuccine.
15. **Zucchini :** Noodles: For a lighter, low-carb option, this is delicious over zucchini noodles.
16. **Side :** Salad: A simple green salad with a bright lemon vinaigrette balances the richness of the shrimp beautifully.
17. **Storage and Leftover Tips:** Storage: Seafood is always best eaten fresh on the day it's made. However, if you have leftovers, you can store them in an airtight container in the refrigerator for up to 2 days.
18. **Reheating:** Reheat leftovers gently to avoid overcooking the shrimp. You can warm them in a skillet over low heat with a splash of water or broth, or in the oven at 300°F just until warmed through.
19. **More Recipes You Will Love:** If you're a fan of comforting, savory dishes that are packed with flavor, you'll love these other recipes:
20. For another fantastic one-pan meal, check out this Cajun Chicken Sausage Gumbo.
21. When you need a guaranteed crowd-pleaser, these Easy Cheesy Chicken Sliders are the answer.
22. Craving a cozy classic? This Instant Pot Lasagna is comfort food at its speediest.
23. For a true : Sunday dinner classic, try these Easy Turkey Wings.
24. And you can never go wrong with a perfect : Classic Spaghetti Recipe with Homemade Sauce.
25. **Final Thoughts:** This Cheesy Baked Shrimp proves that you don't need a lot of time or a long list of complicated ingredients to create a truly spectacular meal. It's a dish that's elegant enough for a dinner party but fast enough for any night of the week. Give it a try, and I guarantee it will become one of your new favorites.

SWAPS & NOTES

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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