

Creamy Shrimp and Crab Alfredo Bake: The Ultimate Seafood Pasta Casserole

Indulge in This Creamy Shrimp & Crab Alfredo Bake



OVEN
350°F

TIME
25-30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 8 ounces fettuccine pasta
- 1 cup cooked shrimp, peeled and deveined
- 1 cup lump crab meat
- 2 cups Alfredo sauce (jarred or homemade)
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- Salt and pepper to taste
- Fresh parsley for garnish

DIRECTIONS

- 1.** Preheat the oven: Set your oven to 350°F (175°C). Grease a medium-sized baking dish (a 9x13-inch dish works well).
- 2.** Cook the pasta: Boil the fettuccine according to the package directions. Make sure to salt the water generously. Once it's al dente, drain it and set it aside.
- 3.** Combine the ingredients: In a large mixing bowl, gently combine the cooked shrimp, lump crab meat, Alfredo sauce, garlic powder, Italian seasoning, salt, and pepper.
- 4.** Add the pasta: Fold the cooked pasta into the seafood and sauce mixture until every strand is coated in the creamy sauce.
- 5.** Assemble and bake: Transfer the entire mixture to your prepared baking dish, spreading it out in an even layer.
- 6.** Add the cheese: Sprinkle the shredded mozzarella and grated Parmesan cheese evenly over the top of the pasta.
- 7.** Bake: Place the dish in the preheated oven and bake for 25-30 minutes, or until the cheese is melted, bubbly, and a beautiful golden brown on top.
- 8.** Garnish and serve: Remove the bake from the oven. Let it rest for a few minutes before sprinkling with fresh parsley for a pop of color and a fresh, herbaceous note. Serve immediately.

SWAPS & NOTES

Pasta : While fettuccine is classic, this recipe is incredibly versatile.

You could easily swap it for penne, rotini, or even rigatoni.

Any pasta that can hold onto a creamy sauce will work beautifully.

Seafood : If you're not a fan of crab, you can double the amount of shrimp or add other seafood like scallops or lobster for a truly luxurious twist.

TIPS FOR SUCCESS

Don't Overcook the Pasta : Since the pasta will continue to cook in the oven, it's crucial to cook it to just al dente.

This prevents it from becoming mushy and ensures a perfect texture.

Be Gentle with the Crab : Lump crab meat is delicate.

When mixing it into the sauce, use a light hand to avoid breaking up the lumps too much.

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

Original recipe: <https://chefmaniac.com/creamy-shrimp-and-crab-alfredo-bake-the-ultimate-seafood-pasta-casserole/>