

## Easy Shrimp & Crab Florentine Recipe for Date Night at Home

Luscious Shrimp and Crab Florentine



**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 lb large shrimp, peeled and deveined
- $\frac{1}{2}$  lb lump crab meat
- 3 tablespoons unsalted butter
- 4 cloves garlic, minced
- 1 small onion, finely chopped
- 2 cups fresh spinach, roughly chopped
- 1 cup heavy cream
- $\frac{1}{2}$  cup grated Parmesan cheese
- 1 teaspoon dried Italian seasoning
- ... teaspoon red pepper flakes (optional)
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)
- Lemon wedges (for serving)

### DIRECTIONS

- 1.** Cook the Shrimp: Melt 1 tablespoon of butter in a large skillet over medium-high heat. Add the shrimp and cook 2-3 minutes per side, until pink and opaque. Remove and set aside.
- 2.** Sauté the Aromatics: In the same skillet, melt the remaining butter over medium heat. Add garlic and onion. Cook for 3-4 minutes until fragrant and translucent.
- 3.** Wilt the Spinach: Add chopped spinach and cook for 2-3 minutes until wilted.
- 4.** Prepare the Cream Sauce: Pour in heavy cream and bring to a gentle simmer. Stir in Parmesan, Italian seasoning, red pepper flakes (if using), salt, and pepper. Cook 3-5 minutes until slightly thickened.
- 5.** Incorporate the Seafood: Return the shrimp to the skillet and gently fold in the lump crab meat. Simmer 2-3 minutes until everything is heated through and coated in sauce.
- 6.** Serve: Garnish with fresh parsley and serve with lemon wedges for a bright, fresh finish.

### SWAPS & NOTES

**Shrimp:** Large shrimp work best, but jumbo shrimp make it even more dramatic for special occasions.

**Crab:** Lump crab gives the best texture.

Claw meat works in a pinch but will have a stronger flavor.

**Spinach:** Fresh spinach is ideal, but frozen spinach (thawed and squeezed dry) can be substituted.

### TIPS FOR SUCCESS

They cook quickly and can become rubbery.

You want to keep those beautiful lumps intact.

A gentle simmer keeps the cream sauce smooth.

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

Original recipe: <https://chefmaniac.com/easy-shrimp-crab-florentine-recipe-for-date-night-at-home/>