

Cheesy Shrimp Alfredo Lasagna Bake

Creamy Shrimp Alfredo Lasagna



OVEN
375°F

TIME
3 min

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INGREDIENTS

For the Shrimp:

1 lb shrimp, peeled and deveined
2 tablespoons butter
3 cloves garlic, minced
Salt to taste

Black pepper to taste

1/2 teaspoon paprika (optional)

1 tablespoon lemon juice

For the Alfredo Sauce:

4 tablespoons butter
4 cloves garlic, minced
1/4 cup all-purpose flour
3 cups whole milk
1 cup grated Parmesan cheese
Pinch of ground nutmeg

Salt and pepper to taste

For the Lasagna Layers:

9 lasagna noodles, cooked and drained
2 cups ricotta or cottage cheese
1 egg
2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese

Garnish:

1 tablespoon chopped parsley

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 375°F (190°C) and lightly grease a baking dish.
2. Cook the Shrimp: In a skillet, melt 2 tablespoons butter.
3. Add minced garlic and cook until fragrant.
4. Add shrimp and season with salt, pepper, and paprika.
5. Cook for 2-3 minutes until the shrimp turn pink.
6. Stir in lemon juice.
7. Chop some shrimp while leaving a few whole for topping.
8. Prepare the Alfredo Sauce: In a saucepan, melt 4 tablespoons butter.
9. Add minced garlic and sauté until fragrant.
10. Stir in flour and cook for 1-2 minutes to form a roux.
11. Gradually whisk in milk and cook until thickened.
12. Add : Parmesan cheese and season with salt, pepper, and nutmeg.
13. Prepare the Ricotta Mixture: In a bowl, combine:
14. Ricotta cheese
15. Egg
16. Salt
17. Black pepper
18. Mix until smooth.
19. Assemble the Lasagna: Spread a thin layer of Alfredo sauce in the baking dish.
20. Add a layer of lasagna noodles.
21. Spread ricotta mixture, chopped shrimp, and mozzarella.
22. Repeat layers.
23. Finish with noodles, : Alfredo sauce, whole shrimp, mozzarella, and Parmesan on top.

24. Bake: Cover the dish with foil and bake for 25-30 minutes.
25. Broil the Top: Remove the foil and broil for 3-5 minutes until the top becomes golden and bubbly.

SWAPS & NOTES

This recipe can easily be customized based on your preferences.

