

Creamy Three-Cheese Shrimp and Spinach Casserole for Weeknight Dinners

Shrimp and Spinach Casserole with Three-Cheese Blend



Shrimp Spinach Casserole

OVEN
350°F

TIME
1 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 pound shrimp, peeled and deveined
- 4 cups fresh spinach, chopped
- 1 cup ricotta cheese
- 1 cup mozzarella cheese, shredded
- 1 cup Parmesan cheese, grated
- 2 cloves garlic, minced
- 1 teaspoon olive oil
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon red pepper flakes, optional
- 1 cup breadcrumbs

DIRECTIONS

1. Preheat your oven to 350°F and grease a casserole dish.
2. In a skillet, heat the olive oil over medium heat.
3. Add the minced garlic and sauté until fragrant, about 30 seconds to 1 minute.
4. Add the chopped spinach and cook until wilted. Remove from the heat.
5. In a large mixing bowl, combine the ricotta cheese, half of the mozzarella, half of the Parmesan, salt, black pepper, and red pepper flakes if using.
6. Stir in the cooked spinach and the shrimp until everything is well combined.
7. Transfer the mixture to the prepared casserole dish and spread it evenly.
8. Top with the remaining mozzarella and : Parmesan, then sprinkle the breadcrumbs evenly over the top.
9. Bake for 25 to 30 minutes, or until bubbly and golden brown on top.
10. Let the casserole cool for a few minutes before serving.

SWAPS & NOTES

Medium or large shrimp both work well here, as long as they are peeled and deveined.

If the shrimp are especially large, you can chop them into bite-sized pieces for easier serving throughout the casserole.

Ricotta gives the casserole its creamy base, while mozzarella adds meltiness and Parmesan brings a salty, savory finish.

If you want a slightly different flavor profile, you can swap part of the mozzarella for provolone or an Italian cheese blend.

TIPS FOR SUCCESS

Do not overcook the spinach in the skillet.

It only needs to wilt down before being added to the cheese mixture.

Since it will bake again in the oven, keeping that first cook brief helps preserve both texture and flavor.

Make sure the shrimp are well drained and patted dry before mixing them in.

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

Original recipe: <https://chefmaniac.com/creamy-three-cheese-shrimp-and-spinach-casserole-for-weeknight-dinners/>