

# Shrimp Scampi Bake

## Description

Easy version of this classic with the wonderful 'zip' of Dijon-style mustard.

## Ingredients

- 1 cup butter
- 2 tbsp dijon mustard
- 1 tbsp lemon juice
- 1 tbsp chopped garlic
- 1 tbsp chopped fresh parsley
- 2 lb shrimp, shelled deveined and tails attached
- 3/4 cup white wine
- 1 tbsp old bay seasoning

## Instructions

Preheat oven to 450 degrees.

In a small saucepan over medium heat, combine the butter, mustard, lemon juice, garlic, wine, old bay and parsley.

When the butter melts completely, remove from heat.

Arrange shrimp in a shallow baking sheet with sides.

Sprinkle parmesan and some panko (lightly) over shrimp.

Pour the butter mixture over the shrimp.

Bake in preheated oven for 8 to 10 minutes or until the shrimp are pink and opaque. Keep a close eye on them. Might take much less time.

Broil a minute or two at the end to get some crunch.



## Summary

**Yield:** 6

**Prep Time:** 20 minutes

**Category:** Seafood

**Cuisine:** American

**Tags:** Shrimp

## Shrimp Scampi Bake

Serve over linguini noodles or angel hair. Taste and then salt and pepper if needed.

Have red pepper flakes on the table for sprinkling if you wish.

### Notes

Can easily use frozen shrimp - thaw in hot water 10 minutes and drain well.

Serve with ceaser salad.