

Best Choice[®] Alfredo Shrimp Dump Dinner

Ingredients:

- 4 Tbsp Best Choice Butter, cut into 1/2 inch cubes, plus more for the casserole dish
- 12 oz. Best Choice Rotini Pasta
- 1lb. Best Choice Shrimp, medium, frozen peeled and deveined
- 2 cups Best Choice Chicken Broth
- 1/4 tsp Best Choice Red Pepper Flakes
- 2 cloves fresh garlic, minced
- Zest of 1/2 lemon
- Kosher Salt and Best Choice Ground Black Pepper
- 1/2 cup Best Choice Parmesan Cheese, shredded
- 1/3 cup loosely packed fresh parsley, chopped
- 1/2 cup Best Choice Heavy Cream, warmed

Instructions:

- Preheat the oven to 425° F. Generously grease the bottom and sides of a 9"x13" casserole dish with butter.
- Spread the rotini in an even layer in the bottom of the prepared dish. Scatter the shrimp over top and dot with the cubes of butter. Pour in the broth, then sprinkle with the red pepper flakes, garlic, lemon zest, 2 teaspoons salt and some black pepper. Cover with aluminum foil and bake until the pasta is al dente, about 25 minutes.
- Meanwhile, in a small bowl, toss together the Parmesan cheese and parsley. When the pasta is done, stir in the warm cream and top with the cheese mixture.

