

# BAKED SHRIMP PASTA

SERVE: 4

TOTAL TIME: 30 MIN

## INGREDIENTS

- 2 pounds of shrimp
- 1 pound fusilli (or your pasta of choice)
- 1 tbsp garlic+ seasoning
- 4 cloves of garlic
- 2 cups of sweet basil marinara
- 1 cup of heavy cream

## DIRECTIONS

1. Boil the pasta for about 4 minutes. After 4 minutes drain the pasta and set it aside.
2. Heat a dutch oven pot to medium-high heat.
3. As pasta cooks. Clean and peel the shrimp. Peel and mince the 4 garlic cloves.
4. Pour oil into dutch oven and garlic cloves. Cook the garlic for a few minutes until fragrant. Add in shrimp and cook until the shrimps are slightly pink. Season with the garlic+ seasoning.
5. Add in the sweet basil marinara and heavy cream. Let the mixture cook and merry for about 10 minutes.
6. Preheat oven to 375
7. Add the semi-cooked pasta to the pot and stir. After combined pour the mixture into little baking ramekins. Top each ramekin with shredded cheese.
8. Bake the ramekins for about 12 minutes or until cheese is golden brown.
9. Take the ramekins out to cool down for a few minutes before you eat.

