



Garlic Butter Shrimp Scampi Lasagna

Description

Ingredients:

Prep time: 30 minutes

Cooking time: 45 minutes

Total time: 1 hour 15 minutes

Servings: 6 people

Ingredients:

For lasagna:

9 sheets of pre-cooked lasagna

500 g of peeled and deveined shrimp

4 cloves of garlic, minced

100 g de beurre

200g of grated mozzarella

100 gm of grated parmesan

2 tablespoons chopped fresh parsley

2 tablespoons of the olive oil

1 tablespoon of lemon juice

Salt and pepper to taste

For the creamy sauce:

50 g de beurre

3 tablespoons of flour

750 ml de lait

200 ml of fresh cream

1 pinch of nutmeg

Salt and pepper to taste

Instructions:

Preparation of the creamy sauce:

Melt the butter in a saucepan over medium heat.

Add the flour and mix well for 2 minutes to form a blonde.

Pour the milk little by little, whipping constantly until you get a thick sauce.

Add sour cream, nutmeg, salt and pepper. Shuffle well and book.

Preparation of prawns:

In a large skillet, heat the olive oil over medium-high heat.

Add minced garlic and stir for 1 minute.

Add the shrimp, butter, lemon juice, salt and pepper. Cook the shrimp until pink, about 3-4 minutes. Add fresh parsley and remove from fire.

Assembling the Lasagna:

Preheat your oven to 180°C (350°F).

In a gratin dish, spread a thin layer of creamy sauce on the bottom.

Arrange 3 sheets of lasagna, then add a layer of shrimp, a layer of grated mozzarella, and a layer of creamy sauce. Repeat the layers until the ingredients are exhausted, ending with a creamy sauce layer.

Sprinkle some grated parmesan on top.

Cover in aluminum foil and bake in the oven for 30 minutes.

Remove aluminum foil and let scrape for an additional 15 minutes, until d

Enjoy!

Category

1. Grandma Recipes

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