



## *Shrimp Scampi Stuffed Shells*



### **Ingredients, Pasta and Filling:**

- Kosher salt
- 20 jumbo pasta shells
- 2 tablespoons olive oil
- 2 tablespoons salted butter
- ½ teaspoon crushed red pepper flakes
- 3 cloves garlic, minced
- ½ medium yellow onion, finely diced
- 1 pound peeled and deveined shrimp (21/25 count), chopped
- Splash of white wine
- ½ lemon, juiced
- Freshly ground black pepper
- One 8-ounce packages cream cheese, at room temperature
- 1 cups whole-milk ricotta
- ½ cup grated Parmesan
- 1 tablespoon chopped fresh parsley
- 1 egg
- 1 ½ cups grated fresh mozzarella

### **Ingredients, Sauce:**

- 4 tablespoons (½ stick) salted butter
- 2 tablespoons all-purpose flour
- 2 cups whole milk
- 1 cups heavy cream
- 2 cloves garlic, minced
- Kosher salt and freshly ground black pepper
- 1 tablespoons minced fresh parsley

### **Method:**

1. For the pasta and filling: Bring a large pot of water to a boil; add a generous amount of salt. Cook the pasta shells until al dente according to the package instructions. Drain and set aside.

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2. Meanwhile, add the oil and butter to a large skillet and heat over medium heat until the butter is melted. Add the red pepper flakes, garlic, and onions and cook until the onions are translucent, 2 to 3 minutes. Add the shrimp and cook, stirring, for 1 to 2 minutes. Add the wine, lemon juice and  $\frac{1}{2}$  teaspoon each salt and pepper. Stir and simmer until the shrimp is cooked through, about 1 minute. Set aside on a plate to cool completely.
3. Add the cream cheese, ricotta, Parmesan, parsley, egg and  $\frac{1}{2}$  teaspoon each salt and pepper to a large bowl. Using a spatula, mix together until well combined. Fold in the shrimp and set aside while you make the sauce.
4. Preheat the oven to 375 degrees F.
5. For the sauce: Using the same skillet over medium heat, melt the butter and sprinkle over the flour. Cook, whisking, until the roux turns golden brown, 3 to 4 minutes. Pour in the milk and cream, whisking constantly, and cook until thickened, a few minutes. Add the garlic and  $\frac{1}{4}$  teaspoon each salt and pepper. Add the parsley and set aside.
6. To assemble: Add 1 cup of sauce to the bottom of a 9-by-13-inch baking dish. Using a spoon, fill each of the jumbo shells generously with the shrimp/cream cheese mixture. Lay 20 of the stuffed shells face down in the baking dish. Top with an additional 2 cups of sauce. Sprinkle over half of the shredded mozzarella. Bake, uncovered, until bubbly and hot, about 25 minutes.