



**Makes 6 Servings**

Use Chantal® Talavera Collection™ Oval Baker

# Sicilian Shrimp Scampi Pasta



## Ingredients:

1 pound fresh, uncooked, large shrimp,  
peeled and deveined  
1½ cups pinot grigio wine  
1⅓ cup melted, unsalted butter  
6 minced garlic cloves  
3 tablespoons capers

Pepper to taste  
¼ cup olive oil  
1½ cups shredded parmesan cheese  
⅓ cup Italian seasoned breadcrumbs  
8 ounces cooked angel hair pasta

## Preparation:

1. Preheat oven to 425° Fahrenheit.
2. In a large mixing bowl, combine shrimp, wine, butter, garlic, capers, pepper, olive oil and ½ cup of parmesan cheese together. Mix well.



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### Preparation (continued):

3. Isolate shrimp onto a new plate. Sprinkle breadcrumbs on all sides. Put aside.
4. Evenly place angel hair pasta into Talavera Oval Baker. Equally pour  $\frac{1}{2}$  of wine mixture over pasta. Add shrimp evenly. Pour remaining wine mixture across baker. Then consistently sprinkle remaining breadcrumbs and remaining parmesan cheese on top.
5. Cover baker with aluminum foil and place into oven. Bake for about 15 minutes. Remove foil and bake for an extra 5 minutes to allow breadcrumbs to crust. Keep an eye on your dish to prevent overcooking. Let cool and enjoy!