

Shrimp Casserole

Rich and creamy baked shrimp casserole with cheese, tomatoes, and vegetables. An easy seafood dinner recipe perfect for entertaining guests.

20	50	70	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Shrimp Casserole

Ingredients

- 1 lb shrimp
- 2 onion
- 2 clove garlic
- 2 green pepper
- 1 tbsp tomato paste
- 2 tomato
- 9 mushroom
- 1 tsp salt
- 1 tsp black pepper
- 5 oz kashari cheese
- 3 tbsp butter

Instructions

- 1 Prepare the oven and shrimp**

Preheat oven to 350°F (175°C). If using fresh shrimp, peel and devein 1 lb of shrimp, removing shells and tails.
- 2 Cook the shrimp**

Bring a large pot of salted water to boil. Add the peeled shrimp and cook for 2-3 minutes until they turn pink and curl slightly. Drain immediately and set aside.
- 3 Prepare the vegetables**

Dice 2 onions into ¼-inch pieces. Mince 2 cloves garlic. Chop 2 bell peppers into ½-inch pieces. Slice 9 mushrooms into ¼-inch thick slices.
- 4 Sauté the aromatics**

Heat 1 tablespoon oil in a large skillet over medium heat. Add diced onions and cook for 4-5 minutes until softened and translucent. Add minced garlic and cook for 30 seconds until fragrant.
- 5 Add vegetables and seasonings**

Add chopped bell peppers and sliced mushrooms to the skillet. Cook for 5-6 minutes until peppers are tender and mushrooms have released their moisture. Season with 1 teaspoon salt and 1 teaspoon black pepper.

6 Combine with shrimp

Add the cooked shrimp to the vegetable mixture and gently toss to combine. Cook for 1-2 minutes just to heat through, being careful not to overcook the shrimp.

7 Assemble and bake

Transfer the shrimp and vegetable mixture to a greased 9x13 inch baking dish. Sprinkle 5 oz grated cheese evenly over the top. Dot with 3 tablespoons butter pieces.

8 Bake for 20-25 minutes until the cheese is golden brown and bubbly around the edges. Let rest for 5 minutes before serving.

Tips

Use fresh or frozen shrimp, but if using frozen, thaw completely in cold water for best results. Smaller to medium-sized shrimp work best for even cooking.

Always clean fresh shrimp thoroughly before cooking, removing shells, heads, and the dark vein along the back for better texture and presentation.

Watch cooking times carefully - shrimp cook very quickly. Undercooked shrimp appear U-shaped, perfectly cooked shrimp are C-shaped, and overcooked shrimp curl into an O-shape.

Sauté garlic until fragrant but not brown to avoid bitterness. Golden garlic adds the best flavor to the casserole base.

Don't skip the tomato and pepper paste - toast them briefly in the pan to develop deeper, richer flavors before adding other ingredients.

Let the casserole rest for 5 minutes after baking to allow the flavors to settle and make serving easier.

For extra flavor, save some shrimp shells and heads to make a quick stock - simmer them in water for 15 minutes, strain, and use this liquid in the recipe.

Grate fresh Parmesan cheese rather than using pre-grated for better melting and superior flavor in the finished dish.