

Shrimp and Broccoli Scampi Bake over Angel Hair Pasta

This elegant and decadent dinner is easily prepared and, alongside a bright California Sauvignon Blanc, is fit for the fanciest of company!

Serves 8

30 minutes to prepare

- 1lb (4 sticks) butter
- 1/4 cup prepared Dijon mustard
- 2 tablespoons fresh lemon juice
- 2 tablespoons minced fresh garlic
- 2 tablespoons minced fresh parsley
- 2 lbs extra large raw shrimp, peeled and deveined
- 1 lb angel hair pasta
- 2 large fresh broccoli crowns, trimmed into florets and rinsed

1. Preheat oven to 450° F
2. Boil water for pasta
3. Begin steaming broccoli and turn off once crisp tender and transfer to large bowl
4. Place butter, Dijon mustard, lemon juice, garlic and parsley in small saucepan over medium heat and heat until butter is completely melted, stir to combine
5. In the meantime, lay shrimp in the bottom of a 9x12 glass pan as flatly as possible
6. Pour melted and combined sauce over shrimp and place pan in preheated oven. Bake for 15 minutes
7. While shrimp is baking, boil Angel Hair Pasta for 3 to 4 minutes (following package directions), strain and add to broccoli in large bowl
8. Check shrimp after 15 minutes, it should be pink and white and more curled. If it doesn't seem cooked enough, give it another minute or two but don't overcook (you don't want your shrimp rubbery)
9. Remove cooked shrimp from oven and pour contents of pan over broccoli and pasta, toss to combine and serve

