

Introduction

Creamy Garlic Butter Shrimp Scampi Lasagna with Lemon and Parmesan is a modern twist on traditional lasagna, combining the luxurious flavors of shrimp scampi with the comforting layers of pasta, cheese, and cream. This delectable dish not only satisfies your taste buds but also impresses with its elegant presentation. Perfect for special occasions or a cozy dinner at home, this lasagna is packed with flavors and textures that create a delightful experience in every bite. Let's dive into this gourmet recipe that combines simplicity with indulgence.

Detailed Ingredients

Shrimp Scampi Filling

- 1 lb large shrimp, peeled and deveined
- 4 tbsp unsalted butter
- 4 cloves garlic, minced
- 1/4 cup dry white wine (or chicken broth)
- 1 tbsp lemon juice
- 1 tsp lemon zest
- 1/4 tsp red pepper flakes (optional)
- Salt and pepper to taste
- 2 tbsp fresh parsley, chopped

Ricotta Mixture

- 1 1/2 cups ricotta cheese
- 1 large egg
- 1/2 cup grated Parmesan cheese
- 1/4 tsp ground nutmeg
- Salt and pepper to taste

Lasagna

- 12 lasagna noodles, cooked according to package instructions
- 2 cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1 cup heavy cream
- 1 tbsp lemon zest (for garnish)
- Fresh parsley, chopped (for garnish)

Prep Time

25 minutes

Cook Time, Total Time, Yield

Cooking Time: 45 minutes

Total Time: 1 hour 10 minutes

Yield: 6 servings

Detailed Directions and Instructions

Prepare the Shrimp Scampi Filling

Start by melting the butter in a large skillet over medium heat. Once melted, add the minced garlic and cook for about 1-2 minutes until it becomes fragrant and golden. Next, add the shrimp to the skillet. As the shrimp cooks, it should take about 2-3 minutes per side until they turn pink and opaque.

Once the shrimp is properly cooked, pour in the dry white wine (or chicken broth), lemon juice, and lemon zest. If you prefer a little heat, add the optional red pepper flakes. Season with salt and pepper to taste. Allow this mixture to cook for another 1-2 minutes, letting the liquid reduce slightly while ensuring that the shrimp absorbs the wonderful flavors. Finally, stir in the chopped parsley for a fresh finish before removing the skillet from heat. Set the shrimp aside to cool slightly.

Make the Ricotta Mixture

In a separate bowl, combine the ricotta cheese, large egg, grated Parmesan cheese, ground nutmeg, salt, and pepper. Mix until everything is smooth and fully integrated. The ricotta layer will add creaminess and an additional layer of flavor to the lasagna. Set aside while you prepare the assembly.

Assemble the Lasagna

Begin by preheating your oven to 375°F (190°C). To assemble, you'll need a greased 9×13-inch baking dish. Start by spreading a thin layer of the shrimp scampi mixture at the bottom of the dish. This tasty base will ensure that the noodles do not stick to the bottom.

Next, place a layer of the cooked lasagna noodles over the shrimp mixture. Follow this with a portion of the ricotta mixture, spreading it evenly over the noodles. Over the ricotta layer, add another portion of the shrimp scampi mixture.

To create a delightful gooey texture, sprinkle a healthy handful of shredded mozzarella and a bit of grated Parmesan over the shrimp layer. Repeat these layers, ensuring to end with a final layer of noodles and cheese on top for an appealing finish.

As a final touch, pour the heavy cream evenly over the assembled lasagna. This will add a luscious creaminess during the baking process, creating a rich, decadent dish.

Bake the Lasagna

Cover the assembled lasagna with aluminum foil to contain the moisture and bake in the preheated oven for 30 minutes. After this time, remove the foil and allow it to bake uncovered for an additional 10-15 minutes. Keep an eye on it as you await the magic moment when the top is golden and bubbly, a perfect indication of deliciousness.

Serve

After baking, let the lasagna rest for about 10 minutes to allow the layers to settle before slicing. For an elegant presentation, garnish each serving with fresh parsley and a sprinkle of lemon zest. The bright colors and flavors will elevate your dining experience. Serve this creamy garlic butter shrimp scampi lasagna hot and enjoy the perfect blend of sea and savory flavors.

Notes

- Feel free to customize the recipe by adding your favorite vegetables such as spinach or sun-dried tomatoes for added flavor and nutrition.
- If you want a lighter version, consider using low-fat ricotta or reduced-fat cheese options.
- For a deeper flavor, allow the shrimp to marinate in the lemon juice, garlic, and herbs for about 20 minutes before cooking.

Cook Techniques

- Sautéing: This technique is utilized for cooking the shrimp in butter and garlic, which helps in developing a rich and aromatic flavor base.
- Layering: Carefully layering the ingredients ensures an even distribution of flavors and textures throughout the lasagna.

- Baking: This technique melds the ingredients together while allowing the flavors to enhance and develop further in the oven.

FAQ

Can I use frozen shrimp for this recipe?

Yes, you can use frozen shrimp; just make sure to thaw them properly before cooking.

Can I make this lasagna ahead of time?

Absolutely! You can assemble the lasagna ahead of time and refrigerate it, covered, for up to 24 hours. Just add a few minutes to the baking time if baking directly from the refrigerator.

What type of wine should I use in the shrimp scampi filling?

A dry white wine like Sauvignon Blanc or Pinot Grigio works well, but feel free to use chicken broth if you prefer not to cook with wine.

Can I use different types of cheese?

Certainly! Feel free to experiment with different types of cheeses such as Gouda, fontina, or even a bit of cream cheese for extra creaminess.

Conclusion

Creamy Garlic Butter Shrimp Scampi Lasagna with Lemon and Parmesan is not just a meal; it's an experience filled with tantalizing flavors and comforting textures. With its sumptuous layers and the gastronomic delight of shrimp scampi, it promises to become a favorite among family and friends. Whether it's a casual weeknight dinner or a special occasion, this lasagna is sure to impress, making it a go-to recipe for seafood lovers and lasagna enthusiasts alike.

More Recipes Suggestions and Combination

Seafood Alfredo Lasagna

Consider making a creamy seafood Alfredo version, where you can mix crab and lobster with the traditional cheese layers.

Vegetable Pesto Lasagna

For a veggie option, substitute the shrimp with a medley of roasted vegetables and a layer of flavorful basil pesto.

Classic Beef Lasagna

For those who prefer a traditional taste, you can replace the shrimp with a hearty ground beef or sausage mixture topped with a powerful marinara sauce.

Spinach and Ricotta Lasagna

A classic vegetarian favorite, combining fresh spinach with ricotta and mozzarella layers, offering a different take on a beloved dish.

Lasagna Roll-Ups

Try rolling the ingredients in lasagna noodles instead of layering them, making for unique, individual servings that are easy to serve at gatherings.

With the versatility of lasagna and its ability to adapt to various ingredients, the possibilities are endless. Experiment with flavors and enjoy crafting delicious meals that cater to different palates!