

## Boursin Shrimp Bake



Servings:

**8 servings**

Prep Time:

**10 min**

Cook Time:

**40 min**

### Ingredients

- 2 (9 oz) packages **Three Cheese Tortellini Pasta**
- 2 (5.2 oz) **Garlic and Herb Boursin Cheese**
- 1 pint **Grape Tomatoes**
- 1 **Broccoli Crown**, bite-sized pieces
- 1 **Red Onion, Small**, sliced thin
- 2 **Garlic Cloves**, minced
- 1 lb **Shrimp (26/30ct)**, peeled, deveined
- 1/4 tsp **Salt & Pepper**
- 1/4 tsp **Garlic Powder / Onion Powder**
- Pinch **Crushed Red Pepper Flakes**
- 2 tbsp **Olive Oil**
- Garnish: **Parmesan Shavings / Basil**

### Method of Preparation

#### Step 1

Preheat the oven to 400°F.

#### Step 2

In a bowl mix together the vegetables, shrimp, spices, and oil.

#### Step 3

In a 9x13 baking dish add the two Boursin cheese wheels to the center of the dish.

#### Step 4

Surround the cheese with the seasoned vegetables and shrimp. Bake for 35-40 minutes until the cheese is soft and the vegetables are roasted.

#### Step 5

Bring a pot of salted water to a boil.

Cook the tortellini according to the package. Strain and set aside when done.

#### Step 6

Remove the baking dish from the oven and mix everything together.

#### Step 7

Mix the tortellini in.

Garnish with parmesan and basil. Enjoy!

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