



Cheesy Rockfish Casserole

Let's begin by gathering our ingredients for Cheesy Rockfish Casserole:

Ingredients:

1 pound shrimp
1 rockfish fillet
2 cups mozzarella
2 cups parmesan
1 cup half & half
3 tbsp butter
1 jar alfredo
6 tbsp parsley
Mostaccioli noodles
1 tsp pepper

Cook pasta according to directions, drain, and set aside. Pan fry rockfish with 2 tbsp butter on high heat for 3 minutes each side. Poach shrimp in salted, boiling water for 5 minutes, then remove tails. Set seafood aside. Preheat the oven to 350° F.

In a large bowl mix together 1 cup half and half cream, 2 cups Parmesan, jar of alfredo and 1 tsp pepper. Add in shrimp and pasta, stir to combine all ingredients. Coat the casserole with 1 tablespoon of butter and add in the mixture. Bake for 40 - 45 minutes covered.

Remove the casserole from oven, sprinkle two cups mozzarella over it and return to oven for another 10 - 15 minutes.

When done, remove from oven, let it rest for a few minutes and sprinkle some fresh parsley over the top.

Plate to serve. Enjoy!