

SHRIMP ALFREDO PASTA

Ingredients:

- 8 oz. fettuccine pasta
- 1-2 lb. large shrimp, peeled and deveined
- 2 tbsp unsalted
- 3 cloves garlic, minced
- 1 cup heavy cream
- 1/2 cup freshly grated Parmesan cheese
- Salt and freshly ground black pepper
- 2 tbsp extra virgin olive oil
- 1/4 tsp red pepper flakes
- Fresh parsley, chopped

Directions:

1. Bring a large pot of salted water to a boil. Add the fettuccine and cook according to package instructions until al dente, about 8-10 minutes. Reserve 1/2 cup of pasta water before draining.
2. While the pasta cooks, heat olive oil in a large skillet over medium-high heat. Add the shrimp, seasoning with salt and pepper, and sauté until just pink and opaque, about 2 minutes per side. Remove shrimp and set aside.
3. In the same skillet, melt butter over medium heat. Add minced garlic and red pepper flakes, sautéing until fragrant, about 30 seconds—be careful not to burn the garlic.
4. Pour in the heavy cream, bringing to a gentle simmer. Let it reduce slightly, about 2 minutes, stirring occasionally.
5. Stir in the grated Parmesan until the sauce is smooth and creamy. If the sauce is too thick, gradually add reserved pasta water until desired consistency is reached.
6. Return the cooked shrimp to the skillet, tossing to coat in the sauce. Add the drained pasta, tossing everything together until well combined and heated through.
7. Garnish with chopped parsley and additional Parmesan before serving.

Enjoy!

