

# Shrimp Alfredo Pasta



## INGREDIENTS

- ¾ lb. fettuccine or penne pasta
- 1 lb. shrimp, peeled and deveined
- 1 Tbsp oil
- 1 small onion, finely chopped
- 2 Tbsp unsalted butter
- 1 garlic clove
- 1/3 cup chicken or vegetable broth
- 2 cups heavy whipping cream
- 1/3 cup parmesan cheese
- S&P (Salt & Pepper) to taste
- Sprinkle of paprika
- Parsley or basil for garnish if desired

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## INSTRUCTIONS

1. Cook 3/4 lb. fettuccini noodles in salted water according to package instructions and drain. Don't rinse (this helps the sauce stick to the noodles better).
2. Lightly season shrimp with salt, pepper and paprika. Preheat a large skillet to med/high and add 1 Tbsp oil. Once oil is hot, add shrimp in a single layer and cook 1-2 min per side or just until fully cooked and no longer translucent. They should be golden/pink on the outside and opaque white on the inside. Don't over-do it or they will be rubbery. Remove shrimp to a separate bowl.
3. In same pan, over medium/high heat, add 2 Tbsp butter and onion and sauté onion till golden. Stir in garlic and salt another minute. Stir in 1/3 cup white wine and reduce to 25% scraping the bottom to deglaze the pan.
4. Stir in Cream and simmer for 2 min. Next, sprinkle the top with 1/3 cup parmesan (or add to taste) and stir just until creamy and smooth and remove from heat. Don't boil or the cheese will separate from the cream. Add about 1/4 tsp paprika and season with S&P to taste.
5. Add the cooked shrimp and drained (un-rinsed pasta). Garnish with parsley, basil, extra parmesan, or freshly cracked pepper if desired.