



Creamy Shrimp Alfredo

Ingredients

No-Salt Cajun Seasoning (makes extra)

- 1 tablespoon garlic powder
- 2½ teaspoons smoked paprika
- 2 teaspoons cayenne pepper
- 2 teaspoons freshly ground black pepper
- 2 teaspoons freshly ground white pepper
- 2 teaspoons dried oregano
- 2 teaspoons dried thyme
- 1 teaspoon onion powder

To make: Mix all ingredients in a small bowl. Store in an airtight jar in a cool, dry place for up to 4 months.

Shrimp Alfredo Ingredients

- 2 tablespoons unsalted butter
- 1 tablespoon extra-virgin olive oil
- 1 pound medium shrimp, peeled, deveined, and patted dry
- 2½ teaspoons No-Salt Cajun Seasoning, divided (plus extra for garnish)
- Kosher salt, to taste
- 8 ounces penne pasta
- 1½ tablespoons minced garlic (about 3 large cloves)
- ½ cup heavy cream
- ⅓ cup seafood, chicken, or vegetable stock
- 2 tablespoons fresh lemon juice (plus more to taste)
- ⅓ cup chopped fresh parsley (plus more for garnish)
- ¼ cup grated Parmesan cheese (plus more for garnish)
- 1 tablespoon thinly sliced fresh basil (chiffonade)
- ½ teaspoon onion powder
- Freshly ground black pepper, to taste

Instructions

1. Cook the Pasta:

Bring a large pot of salted water to a boil. Add pasta and cook until al dente. Drain and set aside.

2. **Season the Shrimp:**

In a bowl, toss shrimp with 2 teaspoons of Cajun seasoning until evenly coated.

3. **Sauté the Shrimp:**

In a large nonstick skillet over medium-high heat, melt the butter with olive oil. Add shrimp and a pinch of salt. Cook for about 2 minutes per side, until pink and opaque. Remove shrimp and set aside.

4. **Make the Sauce:**

Reduce heat to medium. Add garlic to the same skillet and cook for 30 seconds until fragrant. Stir in the cream, stock, and lemon juice. Add parsley, Parmesan, basil, onion powder, remaining $\frac{1}{2}$ teaspoon Cajun seasoning, and black pepper to taste. Simmer for 2–3 minutes until slightly thickened.

5. **Combine and Finish:**

Return shrimp to the skillet and coat with the sauce. Lower heat to medium-low and toss in the cooked pasta. Stir until everything is well combined and heated through.

6. **Serve:**

Divide among bowls. Garnish with more Parmesan, Cajun seasoning, and parsley. Enjoy immediately.