



Shrimp Alfredo

Ingredients

- 8 oz fettuccine (or pappardelle, tagliatelle, or linguine as alternatives)
- 1 cup heavy whipping cream (or 1 cup whole milk + ½ cup butter)
- ½ cup unsalted butter
- ¾ cup freshly grated Parmesan cheese
- 2–3 garlic cloves, minced
- Salt and freshly ground black pepper, to taste
- 12 oz cooked shrimp, peeled and deveined (or raw shrimp cooked fresh)
- Fresh parsley, chopped (for garnish)
- Lemon wedges, for serving (optional)

Instructions

Bring a large pot of salted water to a boil and cook the fettuccine according to package instructions. Drain and set aside.

In a large skillet over medium heat, melt the butter. Stir in the heavy cream and bring to a gentle boil. Reduce heat and simmer for 3 minutes, whisking constantly to help thicken the sauce.

Stir in the Parmesan, garlic, and a pinch of pepper. Add the cooked shrimp and gently stir just until heated through—don't overcook or the shrimp may become rubbery.

Add the drained pasta directly into the sauce and toss until evenly coated. Serve immediately, garnished with parsley, extra Parmesan, and a squeeze of lemon if desired.