

Seafood Charlie Recipe

Easy Shrimp Alfredo Pasta

A Seafood Charlie Recipe

Prep Time: 5 Mins

Cook Time: 15 Mins

Servings: 6

Ingredients

3/4 (16-ounce) package fettuccine or linguine pasta

2 Tbs olive oil

1 1/4 lbs raw 16-20 count peeled and deveined shrimp, thawed if necessary

1/4 tsp salt

1/4 tsp ground black pepper

1 garlic clove, crushed with press

1 jar (15 to 16 ounces) Alfredo sauce

Grated Parmesan cheese, chopped fresh parsley or chives, and fresh ground black pepper for serving (optional)

Directions

1. Heat large covered saucepot of salted water to boiling over high heat. Add pasta and cook as label directs; drain.
2. Meanwhile, in large skillet, heat 1 tablespoon oil over medium-high heat; sprinkle shrimp with salt and pepper. Add shrimp to skillet; cook 3 to 4 minutes or until shrimp turn opaque throughout, turning once. Transfer shrimp to plate; reduce heat to medium.
3. To same skillet, add remaining 1 tablespoon oil and garlic; cook 30 seconds, stirring frequently. Add Alfredo sauce; cook 4 to 5 minutes or until sauce is heated through, stirring occasionally.
4. Add pasta and shrimp to Alfredo sauce; toss until well combined. Serve sprinkled with Parmesan cheese, parsley and fresh ground pepper, if desired.

Enjoy!