



# Noreen's Kitchen

## Garlic Shrimp Alfredo

### Ingredients

1 stick of butter	Black Pepper to taste
2 cups heavy cream or half and half	¼ teaspoon ground nutmeg
2 cups grated Parmesan cheese	1 pound of cooked and peeled shrimp
2 cloves garlic, chopped	1 pound of cooked fettuccine

### Step by Step Instructions

Boil 1 pound of Fettuccini noodles and drain, reserving 1 cup of the pasta water for preparing the sauce.

Prepare 1 pound of 16-20 shrimp. You can purchase this pre-cooked or raw and steam it yourself. Remove the shells and the tails. Set aside.

Melt butter in heavy bottomed skillet.

Add chopped garlic and saute briefly, just until you can begin to smell the aroma.

Add cream and whisk to combining

Add in the Parmesan cheese and whisk until the cheese has melted and incorporated into the sauce.

If the sauce seems to be thicker than you like at this point, add a bit of the reserved pasta water to the pan and stir until the sauce reaches the consistency you desire.

Add in black pepper and nutmeg and stir well.

Add cooked pasta directly to the pan and using tongs, turn in the sauce to distribute evenly.

Add shrimp to the pasta and turn again to distribute.

Top with another sprinkle of Parmesan cheese and serve.

You can substitute cooked chicken for the shrimp and you can also add in some vegetables to make this a complete meal. Steamed broccoli or asparagus would be perfect!

## **Enjoy!**