



PASTA ALFREDO WITH SHRIMP

Ingredients

- ☐ ½ lb fettuccine (or linguine)
- ☐ 1 tbsp olive oil
- ☐ 3 cloves garlic, minced
- ☐ ½ lb shrimp, peeled & deveined
- ☐ ¾ cup heavy cream
- ☐ ½ cup grated Parmesan
- ☐ Salt & pepper to taste
- ☐ Parsley, lemon wedge (optional)

Instructions

1. Cook the pasta in salted water until al dente. Drain and set aside.
2. In a skillet, sauté garlic in olive oil over medium heat.
3. Add shrimp and cook until pink and opaque-about 2-3 minutes per side.
4. Lower heat, add cream and Parmesan, and stir until the sauce thickens.
5. Toss in the cooked pasta. Season with salt, pepper, and a squeeze of lemon.

