



Fettucine Alfredo & Shrimp for Mother's Day

Serves: 4

"My mom's request year after year is this shrimp alfredo recipe, It's the quintessential mark of Mother's Day. The best part is, even though it's incredibly easy to make, it still manages to impress and make mom feel loved. Truth be told this was the recipe my father made her many years, but I have now since used the recipe often. The creamy alfredo sauce, paired with perfectly cooked shrimp, creates a dish that's both comforting and indulgent. So, let's keep it our little secret how easy this really is, and make this Mother's Day a delicious and memorable one for your incredible mom or wife!" - Chef Luke



Ingredients:

1/2 cup salted butter
4 cloves garlic, minced
2 cups heavy cream
Salt and pepper to taste
2 cups grated Parmesan cheese
1 lb dry fettucine noodles (Make it over the top by making your own fresh noodles)

1-1/2 lbs peeled and deveined shrimp
(Thawed.... I prefer 16-20ct or 26-30ct)
1 tablespoon oil
Fresh parsley to garnish

Directions:

1. Cook Pasta in water as salty as the sea, and follow instructions on the box. Then, dress lightly with oil and set aside (try to keep warm).
2. Over Medium heat place a large saucepan and then add oil and garlic, cook for 1 minute.
3. Then add cream and whisk, simmer for 3-4 minutes, stirring frequently.
4. Turn heat down to medium-low and add the parmesan cheese . Whisk until melted and smooth. Add salt and pepper to taste. Add cooked noodles to the pan and dress in the sauce. Either put heat to the lowest setting or take off heat completely. At this point you are trying to keep the pasta and noodles warm while you finish the dish by cooking the shrimp
5. To cook your shrimp, season with salt and pepper. Melt a tablespoon of butter in a large skillet over medium-high heat and add the shrimp. This will take about three minutes. Once pink, pull out of the pan.
6. To plate, take a pair of tongs and swirl your noodles in your alfredo sauce, Don't be to worried about the amount of sauce, the pasta absorbs what it can hold. Place shrimp over the pasta and finish it all off by garnishing with fresh cut parsley to show mom you really care!

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