

## Shrimp Alfredo

This Shrimp Alfredo is a quick, satisfying dinner that feels special but comes together in about 20 minutes. Tender pasta is coated in creamy Alfredo sauce and topped with lightly sautéed shrimp that are perfectly pink and seasoned with a touch of pepper. It's simple, comforting, and easy to double for a larger group. With minimal prep and straightforward steps, this 2 Brain recipe keeps things manageable while still delivering big flavor.



### Shrimp Alfredo 🍷 🍷

Estimated time: 20 minutes

Category: Dinner

Recipe Serves 3 people

Can be doubled

#### Equipment:

Large strainer

Large pasta pot with lid

Large saute pan

Heat-resistant spatula

Tongs or a pasta serving spoon

Plates and utensils for serving

#### Ingredients

1- 12-ounce bag of frozen Shrimp (peeled, deveined, tail off)

½ of a box (½ pound) of Fettuccine or spaghetti

1 jar of your favorite Alfredo sauce (we like Rao's garlic alfredo)

Drizzle of Olive oil

Salt (for pasta water)

Pepper (for shrimp)

#### Instructions

- Thaw shrimp according to package instructions
- Bring a large pot of water to a boil. Cook pasta according to the directions on the box.
- Once cooked, turn off the burner, drain the pasta, and add it back to the pot with half of the jar of sauce.
- Warm a saute pan on medium heat. Add olive oil and shrimp, and sprinkle with a little pepper. Cook shrimp for 2-3 minutes, making sure they are pink on all sides
- Add shrimp to pasta and stir.

#### Optional Step 6:

Add more sauce if desired.

#### Notes & Tips:

- Water boils faster with the lid on.
- Salting your pasta water can enhance the flavors in your meal.
- The hot pot should warm the sauce without the burner. If it needs to be hotter, turn the burner on low for 5 minutes.
- Make sure all burners are off.