

Shrimp Alfredo

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Alfredo is a complete crowd-pleaser with kids and adults alike! Enjoy it year-round for lunch or dinner; you can't go wrong with this Italian classic. Makes 4 servings.

Ingredients:

Alfredo sauce, recipe below

1 cup milk

½ cup water

2 tablespoons margarine

1 teaspoon Greek seasoning

¼ teaspoon black pepper

1 pound shrimp, cooked and peeled

6 ounces fettuccine pasta

Parmesan cheese

Alfredo Sauce

4 tablespoons butter

2 cups whipping cream

1 cup parmesan cheese, grated

Directions:

1. Make the sauce: melt butter in medium saucepan over low heat. Stir in whipping cream and whisk well. Add parmesan cheese and stir until sauce thickens. Do not boil. Thicken sauce with more cheese, or thin with more cream. The sauce should generally be creamy.
2. Combine Alfredo sauce, milk and water in a 2 quart saucepan. Add margarine, Greek seasoning, and black pepper. Bring to a boil over medium heat; reduce and simmer 3 minutes, stirring constantly. Stir in cooked shrimp and simmer until heated.
3. Meanwhile, cook the pasta as directed on its packaging; then drain. Add the cooked pasta to shrimp in Alfredo sauce.
4. Serve in a large bowl, with and Parmesan cheese sprinkled over top.