

Shrimp Alfredo with Broccoli and Homemade Garlic Bread - A Creamy, Comforting Classic Made Easy

Why This Shrimp Alfredo Works Every Time



OVEN
375°F

TIME
35 min

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INGREDIENTS

You'll Need

For the Homemade Garlic Bread: 1 French baguette %
cup unsalted butter, softened 4 cloves garlic,
minced 1 tsp dried parsley How I Make It (:

DIRECTIONS

1. Step-by-: Step)
2. Cook the : Pasta and Broccoli
3. I bring a large pot of salted water to a boil and cook the fettuccine until al dente, according to the package instructions. About
4. 2-3 minutes
5. before the pasta is done, I toss in the broccoli florets. Once both are tender, I drain them and set aside.
6. SautØ the Garlic and Shrimp
7. In a large skillet, I heat olive oil and butter over medium heat. I add the minced garlic and let it sizzle for about
8. until fragrant, making sure not to brown it. Then I toss in the shrimp and cook for
9. , flipping occasionally, until pink and opaque. I remove the shrimp and set them aside to avoid overcooking.
10. Make the : Alfredo Sauce
11. To the same skillet, I pour in the heavy cream and stir to combine with the garlic butter base. Once warmed through, I add the grated Parmesan cheese and cook for
12. , stirring constantly until the sauce thickens slightly.
13. I season it with salt, black pepper, and a pinch of red pepper flakes for a gentle kick.
14. Combine : Everything
15. Back in go the cooked fettuccine, broccoli, and shrimp. I toss everything together in the skillet,

letting the sauce coat each noodle and every bite of shrimp. A sprinkle of fresh parsley on top adds color and a fresh pop of flavor.

16. Garlic : Bread on the Side (Because Why Not?)
17. Prep the : Bread
18. While the pasta cooks, I mix the softened butter, minced garlic, and dried parsley in a bowl. I slice the French baguette in half lengthwise and slather the garlic butter generously over each side.
19. Bake to : Golden Perfection
20. I place the bread halves on a baking sheet and bake at
21. 375°F (190°C)
22. 10-12 minutes
23. , until golden and slightly crisp around the edges. If I'm feeling fancy, I'll broil for the last minute to get that extra crunch.
24. How I : Like to Serve It
25. This meal is rich and flavorful on its own, but here's how I like to round it out:

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/shrimp-alfredo-with-broccoli-and-homemade-garlic-bread-a-creamy-comforting-classic-made-easy/>