

## Shrimp Fettuccine with Creamy Parmesan Alfredo Sauce

Creamy Shrimp Fettuccine Pasta with Homemade Alfredo Sauce



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 8 oz fettuccine pasta
- 1 lb shrimp, peeled and deveined
- 3 cloves garlic, minced
- 2 tbsp butter
- 1 cup heavy cream
- 1 cup grated Parmesan cheese
- Salt and pepper, to taste
- Fresh parsley, chopped (for garnish)

### DIRECTIONS

- 1. Cook the Pasta:** Bring a large pot of salted water to a boil. Add the fettuccine and cook until al dente, according to package instructions. Reserve  $\frac{1}{2}$  cup of pasta water, then drain and set aside.
- 2. SautØ the Shrimp:** In a large skillet, melt 1 tbsp butter over medium heat. Add the shrimp, season with salt and pepper, and cook 1-2 minutes per side until pink and opaque. Remove and set aside.
- 3. Make the Alfredo Sauce:** In the same skillet, melt the remaining 1 tbsp butter. Add the minced garlic and sautØ until fragrant (about 1 minute). Pour in the heavy cream, bring to a simmer, and reduce heat to low.
- 4. Add Cheese and Combine:** Stir in the grated Parmesan, whisking continuously until the sauce is smooth and thickened. If it's too thick, add a splash of reserved pasta water.
- 5. Toss and Serve:** Add the cooked fettuccine and shrimp to the skillet. Toss everything to coat in the creamy sauce. Season with salt and pepper, and garnish with fresh parsley before serving hot.

### SWAPS & NOTES

and Swaps Shrimp : Use medium to large shrimp for best texture.

Tail-on for presentation, or tail-off for easier eating.

Pasta : Fettuccine is traditional, but linguine or tagliatelle also work.

Cream : Full-fat heavy cream creates the silkiest sauce.

## TIPS FOR SUCCESS

Don't overcook the shrimp -they only need a couple of minutes.

Use fresh Parmesan for best melting and flavor.

Stir constantly while making the Alfredo to prevent curdling or separation.

Save pasta water -it's perfect for adjusting sauce consistency without watering down flavor.

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

Original recipe: <https://chefmaniac.com/shrimp-fettuccine-with-creamy-parmesan-alfredo-sauce/>