

## How to Make Shrimp Alfredo with Garlic, Butter & Bacon

If you're a fan of creamy pastas and love a little surf and turf action, this



**TIME**  
**30 min**

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### INGREDIENTS

- 1 pound shrimp, peeled and deveined
- 8 strips bacon, diced
- 3 cloves garlic, minced
- $\frac{1}{2}$  cup butter
- 1 cup heavy cream
- 1 cup grated Parmesan cheese
- Salt and pepper to taste
- 1 pound fettuccine pasta
- Fresh parsley, chopped (for garnish)

### DIRECTIONS

- 1.** Cook the : PastaBring a large pot of salted water to a boil. Cook fettuccine according to package instructions until al dente. Drain and set aside.
- 2.** Crisp the : BaconIn a large skillet over medium heat, cook diced bacon until crispy. Remove with a slotted spoon and set aside on a paper towel-lined plate.
- 3.** Garlic : Butter BaseIn the same skillet (don't clean it-hello, flavor!), melt butter. Add minced garlic and sautØ until fragrant, about 1 minute.
- 4.** Cook the : ShrimpAdd shrimp to the garlic butter and cook 2-3 minutes per side until pink and opaque. Remove and set aside.
- 5.** Make the : Alfredo SaucePour in heavy cream and bring to a gentle simmer. Stir in grated Parmesan and whisk until smooth and thickened. Season with salt and pepper to taste.
- 6.** Combine : EverythingReturn cooked shrimp and bacon to the skillet. Add drained pasta and toss everything to coat evenly in the sauce.
- 7.** Garnish & : ServePlate the pasta and sprinkle with chopped parsley. Serve immediately while hot and creamy!

### SWAPS & NOTES

Pasta options: Fettuccine is classic, but linguine, spaghetti, or penne work great too.

Lighter option: Use half-and-half instead of heavy cream for a slightly lighter sauce.

Add veggies: Try spinach, peas, or mushrooms for extra color and nutrition.

Pancetta or turkey bacon makes a great sub. ???

Step-by-Step Instructions Cook the Pasta Bring a large pot of salted water to a boil.

## TIPS FOR SUCCESS

Don't overcook the shrimp -they cook fast and stay juicier when just barely opaque.

Use freshly grated Parmesan for the creamiest, melt-in sauce.

Reserve some pasta water to loosen the sauce if needed.

Serve immediately for the best creamy texture. ?

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

Original recipe: <https://chefmaniac.com/how-to-make-shrimp-alfredo-with-garlic-butter-bacon/>