

## Garlic Shrimp Bacon Alfredo: Rich, Creamy & Indulgent Pasta

Get ready to indulge in a pasta dish that's truly extraordinary! This



**TIME**  
**2-3 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 6 slices bacon, chopped
- 1 lb shrimp (455 g), peeled and deveined (medium or large)
- 1 teaspoon salt
- $\frac{1}{8}$  teaspoon black pepper
- $\frac{1}{2}$  medium yellow onion, diced
- 1 medium tomato, diced
- 3 cloves garlic, minced
- 2 cups heavy cream (480 mL)
- 1 lb fettuccine (455 g), cooked
- 1 cup grated Parmesan cheese (110 g)
- $\frac{1}{4}$  cup fresh parsley (20 g), chopped

#### Swaps and Notes:

**Bacon:** Use thick-cut bacon for more rendered fat and substantial crispy bits. Turkey bacon can be used for a leaner alternative, but you might need a bit of olive oil to start.

**Shrimp:** Medium or large raw shrimp (peeled and deveined) work best. If using frozen, ensure they are fully thawed and patted very dry before cooking for the best sear.

**Yellow Onion:** A medium yellow onion, diced, will provide a sweet and savory base. You can use a red onion for a bolder flavor.

**Tomato:** A fresh medium tomato, diced, adds a touch of freshness and acidity to balance the richness.

**Garlic:** Freshly minced garlic is crucial for the

best aromatic flavor.

**Heavy Cream:** This is essential for a rich, thick, and luxurious sauce. Do not substitute with milk or half-and-half, as the sauce may not thicken properly or could curdle.

**Fettuccine:** While fettuccine is classic for Alfredo, you can use other pasta shapes like linguine, spaghetti (like our Classic Spaghetti Recipe with Homemade Sauce), or even penne.

**Parmesan Cheese:** Freshly grated Parmesan cheese (Parmigiano-Reggiano) will yield the best flavor and melt. Pre-grated cheese can be used in a pinch, but fresh is superior.

**Fresh Parsley:** Adds a beautiful pop of color and fresh herbaceousness for garnish. Don't use dried parsley for this.

## DIRECTIONS

1. Let's get this decadent : Garlic Shrimp Bacon Alfredo cooking!
2. **Cook : Bacon:** In a large pot (a Dutch oven or large, deep skillet works great), cook the chopped bacon over medium heat until it is crispy. Stir occasionally to ensure even cooking. Remove the crispy bacon with a slotted spoon and transfer it to a paper towel-lined plate to drain. Leave any rendered fat from cooking the bacon behind in the pot - this is pure flavor for your sauce!
3. **Cook : Shrimp:** Add the peeled and deveined shrimp directly into the pot with the bacon fat. Season the shrimp generously with 1 teaspoon of salt and ½ teaspoon of black pepper. Cook the shrimp over medium heat for about 2-3 minutes per side, stirring occasionally, just until the shrimp is pink and opaque, and cooked through. Be careful not to overcook the shrimp, as it will become tough and rubbery. Remove the cooked shrimp and set it aside with the bacon.
4. **Sautø Aromatics:** Add the diced yellow onion, diced tomato, and minced garlic to the pot with the remaining bacon fat. Cook over medium heat, stirring occasionally, until the onions are softened and the garlic is fragrant, just starting to turn light golden (about 3-5 minutes). Be careful not to burn the garlic.
5. **Add : Cream & Simmer:** Pour in the 2 cups (480 mL) of heavy cream into the pot. Bring the mixture to a gentle boil, stirring occasionally. Once it reaches a boil, reduce the heat to low.

6. **Combine & Finish:** Add the cooked fettuccine (which should be cooked al dente per package directions and drained). Return the cooked shrimp and crispy bacon to the pot. Add the 1 cup (110 g) of grated Parmesan cheese and  $\frac{1}{2}$  cup (20 g) of fresh chopped parsley. Stir gently but thoroughly until the cheese melts and the sauce nicely coats the shrimp and pasta. Continue to cook for another 1-2 minutes to ensure everything is heated through and the flavors meld.

## SWAPS & NOTES

**Bacon:** Use thick-cut bacon for more rendered fat and substantial crispy bits.

Turkey bacon can be used for a leaner alternative, but you might need a bit of olive oil to start.

**Shrimp:** Medium or large raw shrimp (peeled and deveined) work best.

If using frozen, ensure they are fully thawed and patted very dry before cooking for the best sear.

## TIPS FOR SUCCESS

**Don't Drain All Bacon Fat:** A small amount of bacon fat adds incredible flavor to the sauce base.

If you have excessive fat (more than 2 tablespoons), you can drain some.

**Don't Overcook Shrimp:** Shrimp cooks quickly!

Remove it from the pan as soon as it's opaque to keep it tender.

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

Original recipe: <https://chefmaniac.com/garlic-shrimp-bacon-alfredo-rich-creamy-indulgent-pasta/>