

## Creamy Garlic Butter Bacon Shrimp Alfredo: A Pasta Lover's Dream

Garlic Butter Bacon Shrimp Alfredo



**TIME**  
**1-2 min**

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### INGREDIENTS

- 1 lb shrimp, peeled and deveined
- 4 slices cooked bacon, crumbled
- 2 tbsp butter
- 4 garlic cloves, minced
- 1 ½ cups heavy cream
- 1 cup grated parmesan cheese
- 1 lb fettuccine pasta
- Salt and pepper, to taste
- Parsley, for garnish

#### Instructions:

**Cook the Pasta:** Cook the fettuccine according to the package directions. Reserve ½ cup of pasta water before draining to adjust the sauce consistency later if needed.

**Sauté the Garlic and Shrimp:** In a large pan, melt the butter over medium heat. Add the minced garlic and sauté until fragrant, about 1-2 minutes. Add the shrimp, season with salt and pepper, and cook until pink and fully cooked, about 3-4 minutes. Remove the shrimp and set aside.

**Make the Alfredo Sauce:** Using the same pan, pour in the heavy cream and bring it to a gentle simmer. Gradually stir in the grated parmesan cheese until the sauce thickens and becomes smooth.

**Combine Ingredients:** Toss the cooked pasta into the Alfredo sauce, ensuring every strand is coated. Add the shrimp, crumbled bacon, and reserved pasta water (if necessary) to achieve your desired sauce.

consistency.

**Garnish and Serve:** Top with freshly chopped parsley for a burst of freshness. Serve immediately and enjoy your creamy, savory Garlic Butter Bacon Shrimp Alfredo!

**Tips for Success:**

**Don't Overcook the Shrimp:** Shrimp cooks quickly! Once they turn pink, they're done to prevent a rubbery texture.

**Use Fresh Parmesan:** Freshly grated parmesan melts better and gives the sauce a smoother, more authentic flavor.

**Make It Your Own:** Add a pinch of red pepper flakes for a spicy kick or swap in chicken for the shrimp if preferred.

**Why This Recipe Is a Winner:**

## DIRECTIONS

- 1. Cook the Pasta:** Cook the fettuccine according to the package directions. Reserve  $\frac{1}{2}$  cup of pasta water before draining to adjust the sauce consistency later if needed.
- 2. Sauté the Garlic and Shrimp:** In a large pan, melt the butter over medium heat. Add the minced garlic and sauté until fragrant, about 1-2 minutes. Add the shrimp, season with salt and pepper, and cook until pink and fully cooked, about 3-4 minutes. Remove the shrimp and set aside.
- 3. Make the Alfredo Sauce:** Using the same pan, pour in the heavy cream and bring it to a gentle simmer. Gradually stir in the grated parmesan cheese until the sauce thickens and becomes smooth.
- 4. Combine Ingredients:** Toss the cooked pasta into the Alfredo sauce, ensuring every strand is coated. Add the shrimp, crumbled bacon, and reserved pasta water (if necessary) to achieve your desired sauce consistency.
- 5. Garnish and Serve:** Top with freshly chopped parsley for a burst of freshness. Serve immediately and enjoy your creamy, savory Garlic Butter Bacon Shrimp Alfredo!
- 6. Tips for Success:** Don't Overcook the Shrimp: Shrimp cooks quickly! Once they turn pink, they're done to prevent a rubbery texture.
- 7. Use Fresh Parmesan:** Freshly grated parmesan melts better and gives the sauce a smoother, more authentic flavor.
- 8. Make It Your Own:** Add a pinch of red pepper flakes for a spicy kick or swap in chicken for the shrimp if preferred.

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9. **Why This Recipe Is a Winner:** Not only is this Garlic Butter Bacon Shrimp Alfredo decadent and delicious, but it's also versatile and easy to make. Perfect for impressing guests or satisfying your family's cravings, this dish will quickly become a favorite in your recipe repertoire.
10. Did you love this : Garlic Butter Bacon Shrimp Alfredo recipe? Visit [IWuvCooking](#) for more inspiring dishes, and be sure to share your thoughts and photos if you give it a try!

### TIPS FOR SUCCESS

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