

Shrimp Fettuccine Alfredo

Indulgent Shrimp Fettuccine Alfredo with tender pasta, succulent shrimp, and creamy homemade Alfredo sauce. Perfect for date night or special occasions!

15	25	40	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Shrimp Fettuccine Alfredo

Ingredients

- 15 oz pasta
- 1 lb shrimp
- 2 tbsp olive oil
- 4 tbsp unsalted butter
- 4 clove garlic
- 1 cup heavy cream
- 1 cup milk
- 1 cup parmesan cheese
- 1 tsp nutmeg
- 1 tsp salt
- 1 tsp black pepper
- 2 tbsp parsley

Instructions

- Cook the pasta**

Fill a large pot with water, add 1 teaspoon salt, and bring to a rolling boil over high heat. Add 1 pound fettuccine and cook according to package directions until al dente, about 10-12 minutes.
- Reserve 1 cup of the starchy pasta cooking water, then drain the pasta completely.
- Prepare the shrimp**

Pat 15 ounces shrimp completely dry with paper towels and season both sides with 1 teaspoon salt and 1 teaspoon black pepper.
- Heat 2 tablespoons olive oil in a large skillet over medium-high heat until shimmering, about 2 minutes.
- Add seasoned shrimp in a single layer and cook without moving for 2-3 minutes until golden brown on the bottom. Flip and cook 1-2 minutes more until pink and opaque throughout.
- Transfer cooked shrimp to a plate and set aside.
- Make the Alfredo sauce**

Reduce heat to medium and add 4 tablespoons butter to the same skillet, swirling until melted and foaming.

- 8 Add 4 cloves minced garlic and cook, stirring constantly, for 30 seconds until fragrant but not browned.
- 9 Pour in 1 cup heavy cream and bring to a gentle simmer, stirring frequently, about 2-3 minutes. Do not let it boil vigorously or it may curdle.
- 10 Remove from heat and gradually whisk in 1 cup grated Parmesan cheese, adding a handful at a time until completely melted and smooth.
- 11 Season with 1 teaspoon nutmeg and taste, adjusting with additional salt and pepper as needed.
- 12 **Combine and serve**
Add drained fettuccine to the sauce and toss with tongs until every strand is coated, adding reserved pasta water 2 tablespoons at a time if sauce seems too thick.
- 13 Gently fold in cooked shrimp and heat through for 1 minute, then garnish with 2 tablespoons fresh chopped parsley and serve immediately.

Tips

Use freshly grated Parmesan cheese rather than pre-grated for the smoothest, most flavorful sauce.

Reserve some pasta cooking water before draining - its starch content helps bind the sauce to the pasta perfectly.

Don't overcook the shrimp; they should be pink and opaque but still tender, which takes just 2-3 minutes per side.

Keep the sauce at a gentle simmer when adding cheese to prevent it from becoming grainy or separating.

Warm your serving plates in a low oven for a few minutes to help keep the dish hot when served.

Add a pinch of nutmeg to enhance the creamy flavors - it's a traditional ingredient that makes a subtle but important difference.

If the sauce seems too thick, thin it with pasta water rather than plain water for better flavor and consistency.

Season the pasta water generously with salt - it should taste like seawater to properly season the fettuccine.