

# Creamy Shrimp Fettuccine



PREPARATION TIME  
15 minutes



COOKING TIME  
20 minutes



PERFECT PARTNER  
steamed peas



Buying frozen shrimp is usually more economical than buying fresh. Let frozen raw shrimp stand at room temperature for 10 minutes before starting a recipe. Thaw frozen cooked shrimp in the refrigerator.

## SHOPPING LIST

- shrimp • whipping cream
- Parmesan cheese • fettuccine
- chicken broth • mushrooms

## ON HAND

- salt • garlic • dried basil

# Creamy Shrimp Fettuccine

## INGREDIENTS

- 1 pound medium shrimp, peeled, deveined
- 1/4 cup chicken broth or white wine
- 2 cloves garlic, minced
- 8 ounces fresh mushrooms, sliced (about 3 cups)
- 1 1/2 cups whipping cream
- 1 teaspoon dried basil
- 1 teaspoon salt
- 8 ounces fettuccine
- 2/3 cup grated Parmesan cheese

SERVES 4

**COOKIN'**  
*Express*

- Leave the tail fin on the shrimp for a different look when you need to keep preparation time to a minimum.
- Use a shrimp deveiner, a handy plastic gadget available at kitchen specialty stores, to make short work of deveining the shrimp.

## Make Ahead

Place leftover shrimp fettuccine in a casserole and top with buttered bread crumbs. Bake in a 350°F oven for about 15 minutes for a delicious entrée.

## VARIATION

*Seafood lovers will like the addition of 2 ounces each scallops and crab meat to this dish.*

**1** Bring 2 cups water to a boil in a large saucepan over medium-high heat. Add shrimp. Boil for 1 minute or until shrimp turn pink. Remove shrimp with a slotted spoon; keep warm.



**2** Continue boiling shrimp liquid. Add broth and garlic to saucepan. Boil until liquid is reduced to 1/2 cup, about 12 minutes. Add mushrooms, whipping cream, basil and salt.

**3** Simmer sauce over medium heat, stirring occasionally, for about 6 minutes. Meanwhile, cook pasta according to package directions; drain well. Place in a large bowl.



**4** Add shrimp to saucepan. Heat for 1 minute. Spoon shrimp and sauce over pasta. Sprinkle top with Parmesan; toss. Serve immediately.