

THE CARE AND FEEDING OF AN **ALMOST ADULT**



SHRIMP LINGUINE ALFREDO

Serves 2

INGREDIENTS:

- 6 ounces linguine pasta
- 1 tablespoon olive oil
- 1 tablespoon butter, melted
- 1 teaspoon minced garlic
- 20 small uncooked shrimp, peeled and de-veined (or about 10 medium-large). You can peel and de-vein the shrimp or buy it already done for you.
- 1/2 cup half-and-half
- 1 teaspoon ground black pepper
- 3 tablespoons grated Parmesan cheese
- sprigs of fresh parsley and lemon for garnish

DIRECTIONS:

- ✓ Cook pasta in a large pot of boiling water until al dente; drain.
- ✓ Meanwhile, melt butter in a large saucepan. Saute garlic over medium heat until tender.
- ✓ Add shrimp; saute over high heat for 1 minute, stirring constantly.
- ✓ Stir in half-and-half. Cook, stirring constantly, until sauce thickens.
- ✓ Place pasta in a serving dish and cover with shrimp sauce.
- ✓ Sprinkle with black pepper and Parmesan cheese. Garnish with parsley and lemon slices.