

Treasure Barrel

Creamy Shrimp Fettuccine Pasta with Homemade Alfredo Sauce

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Medium** Difficulty	**Italian** Cuisine

Ingredients

For the Pasta and Shrimp

- [ ] 12 oz fettuccine pasta
- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 2 tablespoons unsalted butter
- [ ] 3 cloves garlic, minced
- [ ] Salt and freshly ground black pepper, to taste

For the Creamy Alfredo Sauce

- [ ] 1/4 cup unsalted butter (4 tablespoons)
- [ ] 1 1/2 cups heavy cream
- [ ] 1 1/2 cups freshly grated Parmesan cheese
- [ ] 1/4 teaspoon ground nutmeg (optional)
- [ ] Salt and white pepper, to taste
- [ ] 2 tablespoons chopped fresh parsley, for garnish

Instructions

1. First, let's create a calm workspace. Bring a large pot of generously salted water to a rolling boil. Once it's boiling, add the fettuccine and cook according to the package directions until it's al dente—tender with a slight bite. While the pasta is cooking, take a moment to pat your beautiful shrimp completely dry with paper towels. This little step is so important; it ensures they get a lovely, pink sear instead of just steaming in the pan. Season them lightly with salt and pepper.

2. Now, let's focus on those shrimp. In a large skillet or pan, melt 2 tablespoons of butter over medium-high heat. You'll know it's ready when it's shimmering gently. Add the minced garlic and cook for just about 30 seconds until it smells wonderful and fragrant—be careful not to let it burn! Add the seasoned shrimp in a single layer and cook for 1-2 minutes per side. They cook so quickly! Once they are pink and opaque, remove them from the skillet and set them aside on a plate. That gorgeous, garlicky butter left in the pan is the base for our sauce.

3. Time to build that dreamy sauce. Reduce the heat to medium-low and add the remaining 1/4 cup of butter to the same skillet. Once it's melted, slowly pour in the heavy cream, whisking gently. Let it warm through for a couple of minutes, allowing it to bubble softly at the edges but not boil. Now, turn the heat down to the lowest setting. Gradually sprinkle in the grated Parmesan cheese, whisking constantly until the cheese is completely melted and the sauce is smooth and velvety. Season with a tiny pinch of nutmeg if you're using it, plus salt and white pepper to your taste.

4 This is the final dance. Just before draining your pasta, scoop out about a cup of the starchy cooking water. Drain the fettuccine and add it directly into the skillet with your beautiful alfredo sauce. Use tongs to gently toss everything together, coating every strand of pasta. If the sauce seems a bit thick, add a splash of the reserved pasta water to loosen it to your desired consistency. Add the cooked shrimp back into the pan, along with the fresh parsley. Toss once more to combine and warm the shrimp through. Serve immediately, perhaps with an extra sprinkle of Parmesan on top.

Nutrition per serving

850 kcal	36 g	52 g	55 g
Calories	Protein	Carbs	Fat

Tips & notes

- The reserved pasta water is your best friend. It’s full of starch, which helps the sauce emulsify and cling to the pasta beautifully while also allowing you to thin the sauce without making it watery.
- Be gentle with the heat when making the sauce. If the cream gets too hot when you add the cheese, it can cause the sauce to separate or become grainy. Low and slow is the secret to a perfectly smooth alfredo.
- For the best flavor, please use fresh garlic and a block of Parmesan you grate yourself. These small details make a huge difference in the final taste, turning a simple dish into something truly special. For other special sweet treats, quality ingredients are also key.