



Seafood Fettuccine

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

8

Description

Delicious seafood Alfredo recipe with a creamy Parmesan sauce shrimp scallops and fettuccine pasta

Ingredients

- - 1 (16 ounce) package dry fettuccine noodles - 1 ½ tablespoons butter or margarine - 1 cup chopped green onions - 4 cloves garlic
- minced - 1 pound medium shrimp - peeled and deveined - 1 pound sea scallops - 2 cups half-and-half cream - salt and pepper to taste - 1 cup freshly grated Parmesan cheese - 2 tablespoons cornstarch (Optional)

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Fill a large pot with lightly salted water and bring to a rolling boil. Cook fettuccine at a boil until tender yet firm to the bite
2. about 8 minutes. Dotdash Meredith Food Studios Meanwhile
3. melt butter in a large nonstick skillet over medium-high heat. Stir in green onions and garlic; cook for 1 minute. Stir in shrimp and scallops; cook for 3 minutes
4. then reduce the heat to medium-low. Dotdash Meredith Food Studios Pour in half-and-half and season with salt and pepper; stir constantly and bring to a simmer
5. making sure it does not boil. Gradually stir in 1/2 cup Parmesan; cook and stir for 1 more minute
6. then remove from the heat. Dotdash Meredith Food Studios Drain pasta. Add to the skillet and toss with sauce until thoroughly coated. Sprinkle remaining Parmesan over top and serve immediately. Dotdash Meredith Food Studios Recipe Tips You can use any of your favorite seafood instead of shrimp or scallops. If you use frozen seafood
7. just be sure it's thawed and drained before adding it to the skillet.If you find the sauce too thin for your liking
8. thicken it with a bit of cornstarch.