



Mushroom Shrimp Alfredo Pasta

Jacob · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

I combined several different recipes to create this shrimp and mushroom Alfredo pasta dish its definitely a winner Garnish with chopped parsley

Ingredients

- - 1 (16 ounce) box dry fettuccine pasta - 1 ¼ cups butter
- divided - 1 pint heavy whipping cream - ¾ cup grated Romano cheese - ½ cup grated Parmesan cheese - 3 cloves garlic
- crushed
- divided - salt and ground black pepper to taste - 2 tablespoons olive oil - 1 large onion
- chopped - 8 ounces diced mushrooms - 1 (8 ounce) package frozen shrimp
- deveined and tails removed
- thawed

Instructions

1. Fill a large pot with lightly salted water and bring to a rolling boil over medium heat. Stir in fettuccine
2. return to a boil
3. and cook until tender yet firm to the bite
4. about 8 minutes. Drain and keep warm. While the fettuccine is cooking
5. heat 1 cup butter and cream in a large saucepan over medium heat. When butter melts
6. add Romano
7. Parmesan
8. 1/3 of the garlic
9. salt
10. and pepper; cook and stir until cheese melts and sauce thickens
11. about 5 minutes. Remove from the heat. At the same time
12. heat remaining 1/4 cup butter and olive oil in another saucepan over medium heat. When butter melts
13. add onion; cook and stir until softened and translucent
14. 2 to 3 minutes. Stir in mushrooms and remaining garlic; increase the heat to medium-high and cook until mushrooms are soft
15. about 2 minutes. Add shrimp and cook until bright pink on the outside and opaque in the center
16. 1 to 2 minutes. Fold shrimp mixture into sauce. Add drained fettuccine and toss to coat.