



Shrimp and Asparagus Fettuccine

Jacob · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

This shrimp and asparagus pasta with Parmesan is a family favorite. It's made with very simple ingredients yet full of robust flavor. Perfect to serve to company or any night of the week.

Ingredients

- - 1 bunch fresh asparagus
- trimmed and cut into 1 inch pieces - $\frac{3}{4}$ cup olive oil
- or more if needed - 6 cloves garlic
- pressed - salt and pepper to taste - 1 pound dry fettuccine pasta - 2 teaspoons olive oil - 1 pound uncooked shrimp - peeled
- deveined
- and tails removed - 2 tablespoons seafood seasoning (such as Old Bay®)
- or to taste - 1 cup shredded Parmesan cheese
- or more if desired

Instructions

1. Separate asparagus tips from remaining pieces. Heat 3/4 cup olive oil in a large skillet over medium heat. Cook and stir garlic in hot oil until it begins to turn brown
2. 3 to 5 minutes. Stir in asparagus (not the tips); season with salt and pepper. Cook and stir until tender but still bright green
3. about 10 minutes. Add asparagus tips; cook and stir for 5 minutes. While the asparagus is cooking
4. fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in fettuccine and return to a boil. Cook
5. stirring occasionally
6. until tender yet firm to the bite
7. about 8 minutes. Drain well. Return fettuccine to the pot. Drizzle 2 teaspoons olive oil over noodles; toss to coat. Cover to keep warm. Use a slotted spoon to transfer asparagus from the skillet to a plate; leave excess oil in the skillet. Pat shrimp dry with paper towels
8. then place into the hot skillet. Sprinkle shrimp with seafood seasoning and cook over medium-high heat until bright pink on the outside and opaque in the center. Stir in asparagus and cook until heated through
9. 2 to 3 more minutes. Stir shrimp and asparagus into the cooked fettuccine. Add Parmesan cheese and toss to coat
10. adding more olive oil if needed to generously coat all ingredients.