



Cajun Shrimp and Sausage Alfredo

Jacob · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

8

Description

I played around with some different seafood and fettuccini recipes and combined our favorites into this delicious Cajun shrimp and sausage Alfredo dish that my family cant seem to get enough of It is filling and so quick and easy to make

Ingredients

- - ¼ cup butter - 2 tablespoons olive oil - 1 (12 ounce) package pork sausage links
- sliced - 1 (10 ounce) package frozen bell pepper
- celery
- and onion blend - 1 (4 ounce) jar sliced mushrooms
- drained - 2 tablespoons Creole seasoning - 1 tablespoon minced garlic - 2 teaspoons ground black pepper - 1 pound uncooked medium shrimp
- peeled and deveined - 1 (15 ounce) jar Alfredo sauce - ½ cup grated Parmesan cheese - 1 (16 ounce) box fettuccine noodles - 2 tablespoons Italian bread crumbs - ¼ cup chopped fresh parsley

Instructions

1. Heat butter and olive oil in a large skillet pan over medium-high heat. Add sausage
2. frozen vegetables
3. and mushrooms. Sauté until sausage is almost fully cooked
4. onions are tender
5. and any liquid from frozen vegetables has almost fully evaporated
6. 10 to 12 minutes. Stir in Creole seasoning
7. garlic
8. and pepper; cook for 2 minutes. Add shrimp
9. Alfredo sauce
10. and Parmesan cheese. Cook and stir until sauce has thickened and shrimp are bright pink on the outside and meat is opaque
11. about 5 minutes. Meanwhile
12. 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
13. 8 to 10 minutes. Drain fettuccine
14. top with shrimp-sausage mixture
15. and sprinkle with bread crumbs and parsley. Tips You can use thin spaghetti noodles
16. if preferred. Romano cheese can be used in place of Parmesan.