



Cajun Shrimp Alfredo

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

6

Description

Spicy and creamy a great combination Homemade Alfredo is always best but the Knorr mix plus Parmesan is a quick easy alternative Serve over angel hair pasta

Ingredients

- - ½ pound andouille sausage
- diced - ¼ onion
- diced - ¼ cup diced celery - ¼ cup diced red bell pepper - 2 teaspoons Cajun seasoning - ¼ teaspoon dried sage - 1 pound raw shrimp
- peeled and deveined - 1 ¾ cups milk - 1 (1.6 oz) package dry Alfredo sauce mix (such as Knorr®) - 1 tablespoon butter - ½ cup freshly grated Parmesan cheese - 2 teaspoons minced garlic
- divided

Instructions

1. Combine sausage
2. onion
3. celery
4. red bell pepper
5. Cajun seasoning
6. and sage in a skillet; cook and stir until sausage is cooked through and celery and bell pepper are softened
7. 5 to 10 minutes. Add shrimp and cook until cooked through and bright pink
8. about 5 minutes. Remove skillet from heat. Whisk milk
9. Alfredo sauce mix
10. and butter together in a saucepan; bring to a boil. Reduce heat to low and simmer sauce
11. stirring occasionally
12. until smooth and thickened
13. about 2 minutes. Stir Parmesan cheese and garlic into sauce until cheese is melted. Stir shrimp mixture into sauce. Cook's Note: If you like a spicier dish
14. cajun seasoning or shrimp seasoning can be added to taste.