

15-minute Creamy Shrimp Fettuccine Alfredo

Ingredients:

8 oz. fettuccine, uncooked
1 pound shrimp, shelled
1 (8 oz) Cream cheese, cubed
 $\frac{3}{4}$ cups parmesan cheese
 $\frac{1}{4}$ cup butter
 $\frac{1}{2}$ cup milk



Directions:

Cook fettuccine according to package directions; drain. Place in serving bowl. Set aside and keep warm.

Combine cream cheese, parmesan cheese, butter and milk in a saucepan. Cook over low heat until cheese and butter melt, stirring frequently.

Add shrimp and heat until pink.

Add shrimp alfredo mixture to reserved fettuccine; Toss to coat. Serve immediately.

Serves 8