

Shrimp Alfredo

2 cups half and half

2 cloves of garlic minced

4 tbsp. butter cut in 4 pieces

1 or 2 lbs. of medium shrimp (I use 2 Lbs.)

1 pkg. cream cheese cubed

5 oz. grated parmesan cheese

1 tsp. creole seasoning or seasoned salt

1 tbsp. olive or vegetable oil

1 16 oz. package of egg noodles. You can use any noodle you desire. If you use fettuccini noodles you will have Shrimp Fettuccini Alfredo.

Cook pasta according to package directions. I always use kosher salt and a tsp. of olive oil added after water boils. Drain and set aside.

In a medium sized pan on medium heat, add the butter, garlic, and shrimp; cooking until shrimp is a nice red color. Do not overcook!!!!

Remove shrimp and sprinkle with creole seasoning.

Add the cream cheese, half and half, and parmesan cheese stirring together on medium low heat. You don't want this to boil. Cook, stirring frequently until sauce thickens.

Add shrimp and cook another 2-3 minutes.

Serve over pasta with some garlic bread.

