

# SHRIMP ALFREDO (THE CHEATING VERSION)

YIELDS: 4 SERVINGS | PREP TIME: 10 MINUTES | COOK TIME: 15 MINUTES

## INGREDIENTS

- 1 jar of Bertolli Garlic Alfredo Sauce
- 1 lb of large shrimp, peeled and deveined
- 1/3 cup of Westcave Chenin Blanc
- 3 tablespoons of olive oil, divided
- 3 tablespoons of minced garlic, divided
- 1 teaspoon of Italian seasoning
- 1/2 cup of Parmesan cheese
- Cracked black pepper
- Fresh Italian parsley (optional)
- Cooked fettuccine



## DIRECTIONS

1. Pour 1 tablespoon of oil into a pot. Add 2 tablespoons of garlic. Heat and stir until the garlic softens.
2. Pour the Alfredo sauce into the pot. Pour the Chenin Blanc into the jar. Screw on the lid and shake the jar to loosen the remainder of the sauce. Add the Chenin to the sauce.
3. Stir in the Italian seasoning, pepper to taste, and Parmesan cheese. Heat on medium, stirring occasionally. Reduce heat if the sauce begins to boil. Continue to stir occasionally.
4. Add the remaining oil and garlic to a frying pan. Heat on medium and stir until the garlic softens.
5. Add the shrimp and stir until lightly pink. Don't overcook!
6. Add the shrimp to the sauce and stir.
7. Serve the shrimp Alfredo on a bed of fettuccine. Garnish with Parmesan cheese and fresh Italian parsley.

### NOTES

1. Of course, shrimp Alfredo is always better if you make your own using real butter, cream, and freshly grated Parmesan cheese.
2. Reminder: Don't overcook the shrimp! It gets rubbery.
3. Make it a Florentine shrimp Alfredo. Add fresh spinach to the frying pan when the shrimp is almost done. Don't wilt the spinach too much. It should still hold its leaf shape.
4. I also use Bertolli Garlic Alfredo sauce with baked fish, Parmesan-crusted chicken breasts, and asparagus. It can also be used as a base for a chicken and rice casserole.

Margaret

Margaret@westcavecellars.com

512.431.1203