Creamy Shrimp and Pepper Fettuccine Alfredo

Ingredients

- Dash of Kosher salt
- 30g Fettuccine
- 3 tbsp. Unsalted butter
- 3 Garlic cloves, sliced thinly
- 1 Red pepper, sliced in strips
- 1 tsp. Paprika
- 2 cups (500ml) Heavy cream
- 450g Shrimp, peeled and tails removed
- 1 ½ Cups Parmesan, grated
- 1 tbsp. Fresh parsley, chopped

tbsp = tablespoon
tsp = Teaspoon

Directions

1. In your Chef Round Casserole, bring salted water to a boil. Add the pasta and cook according to the package instructions for al dente. Drain and set aside.
2. In your Chef Wok, melt the butter over medium heat. Gently stir in the garlic, red peppers and paprika and cook, stirring occasionally. Cook +- 2 minutes until the peppers are thoroughly heated and the butter is fragrant and vibrant red.
3. Add the cream and boil all the ingredients in the Wok. Reduce the heat to medium low and simmer for +- 5 minutes, stirring occasionally, until slightly thickened.
4. Gently add in the shrimp and cook for +- 5 minutes or until they are firm and cooked through.
5. Add the cooked pasta, parmesan and a dash of salt. Toss until well coated.
6. Sprinkle with parsley and enjoy with your favourite glass of white wine.