

BROCCOLI SHRIMP ALFREDO

By Dorothy Zehnder

1 package (16 ounces) fettuccine
1 pound uncooked medium shrimp, peeled and deveined
3 garlic cloves, minced
½ cup butter or margarine
8 oz. of your choice of Alfredo sauce
½ cup shredded Parmesan cheese
⅛ tsp basil
¼ tsp Bavarian Inn all-purpose seasoning
1 package (10 ounces) frozen broccoli florets
½ teaspoon salt
Dash of pepper

Cook fettuccine according to package directions. Meanwhile, in a large skillet, sauté the shrimp and garlic in butter until shrimp turns pink. Remove and keep warm. In the same skillet, combine Alfredo sauce, basil, all-purpose seasoning and Parmesan cheese. Cook until cheese is melted and entire mixture is blended and smooth.

Place broccoli in a saucepan with 1 inch of water. Bring to a boil. Reduce heat; cover and simmer for 6-8 minutes or until tender. Drain. Stir broccoli, shrimp, salt and pepper into Alfredo mixture; heat through. Drain fettuccine; top with shrimp mixture. Yield: 4 servings.

Note from Dorothy: This is so easy to make and is great for the Lenten season – or any time of year. Note that if your Alfredo sauce is too thick, thin down with milk to your desired consistency. I often add ¼ teaspoon of Dorothy Zehnder's Favorite Seafood Seasoning to mine, but taste your Alfredo sauce first to see if it is needed.