

Blackened Shrimp Alfredo

Ingredients:

- 1 lb shrimp, peeled and deveined
- 2 tbsp **Big Haole's Blackened**
- 1 tbsp olive oil
- 12 oz fettuccine pasta
- 1 cup heavy cream
- 1/2 cup Parmesan cheese, grated
- 1 tbsp butter
- 1 garlic clove, minced
- Salt and pepper to taste

Instructions:

1. **Prepare the Shrimp:**
 - Toss shrimp with olive oil and **Big Haole's Blackened** seasoning. Set aside.
2. **Cook the Shrimp:**
 - Sear shrimp in a hot skillet for 2-3 minutes per side until cooked through.
3. **Cook the Pasta:**
 - Boil fettuccine according to package instructions. Drain and set aside.
4. **Make the Alfredo Sauce:**
 - In the same skillet, melt butter and sauté garlic until fragrant. Stir in heavy cream and Parmesan cheese. Simmer until thickened.
5. **Combine and Serve:**
 - Toss pasta in the Alfredo sauce. Top with blackened shrimp and garnish with extra Parmesan.