Debbe's Shrimp Fettuccine

Description

12/1998. This has her name on it so she obviously tweeted the other one on here to make it her own.

Summary

Yield: 12
Prep Time: 30 minutes
Category: Seafood
Cuisine: Cajun

Ingredients

- 1 stick butter
- 1 onion, finely chopped
- 4 cloves garlic, chopped
- 1 lb shrimp, peeled
- 12 ozs fettuccine noodles
- 2 cups half and half
- 1 cup parmesan cheese
- 1 Seasoning mix of choice

Instructions

In large dutchoven, melt butter & saute onion and garlic until tender. Add shrimp & simmer for about 15 minutes.

Boil noodles and drain. Set aside.

Add half & half to shrimp mixture. Stir until well blended, season to taste

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Add noodles and stir in parmesan cheese, toss gently

P.S. Crawfish can be substituted for the shrimp.