Shrimp Fettucine

Description

From 6/13/1987 - Debbe wrote:

Real Good! I halved the recipe!

Summary

Yield: 12
Prep Time: 45 minutes
Category: Seafood
Cuisine: American

Ingredients

- 3 lbs boiled and deveined shrimp
- 1 cup butter (2 sticks)
- 1 cup heaping cup flour
- 1 pt half and half
- 1 Onion, Bell Pepper and Celery each chopped. Also Parsley
- 16 ozs Jalapeno and regular Velvetta Cheese, 8 oz each
- 1 pkg Broad Egg Noodles
- 1 parmesan cheese
- 1 lb lump white crabmeat, optional

Instructions

Boil shrimp, clean, devein and set aside

Boil egg noodles per package instructions

Melt butter in a large pot and saute onion, bell pepper and celery until tender

Add flour and half and half. Stir until smooth

Cut jalapeno and regular Velvetta and in small sections and add to the sauce. Stir until cheese is all melted

Cut parsley and add to the sauce. Add shrimp, crab if using and noodles.

Mix throughly and place mixture in a lightly buttered baking dish. Generously sprinkle with parmesan cheese.

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Bake at 300 to 325 degrees for 25 to 30 minutes.