

## FETTUCCINE ALFREDO WITH PAN SEAR GARLIC & HERB SHRIMP

- 24 ea Highliner Pan Sear™ Garlic & Herb Shrimp
- 8 cups Fettuccini pasta, cooked al dente
- 1 ltr Prepared alfredo sauce
- 2 cups Broccoli stems, blanched
- 1/4 cup Parsley, chopped
- 1 cup Parmesan

1. Cook Pan Sear Garlic Herb Shrimp according to box directions.
2. Heat alfredo sauce in a suitable sized pan and add in parmesan and broccoli.
3. Refresh fettuccini in boiling water, add to alfredo sauce and toss until noodles are well coated.
4. Serve immediately by garnishing with fresh chopped parsley and topping each serving with 3 pieces of pan sear garlic and herb shrimp.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 cup Parmesan, 1 ltr Prepared alfredo sauce, 1/4 cup Parsley, chopped, 2 cups Broccoli stems, blanched, 24 ea Highliner Pan Sear™ Garlic &amp; Herb Shrimp, 8 cups Fettuccini pasta, cooked al dente</a>
<b>Course</b>	<a href="#">Entrees, Lunch</a>
<b>Cuisine</b>	<a href="#">Italian</a>
<b>Category</b>	<a href="#">Seafood</a>
<b>Serving Size</b>	4