



## Shrimp Alfredo Sauce

4 Tbsp butter (divided)  
20-25 medium-sized raw shrimp, peeled and deveined  
12 oz package fettuccine, linguine or spaghetti  
1 small onion, finely diced  
4 cloves garlic, minced  
1/4 jalapeno pepper, finally chopped OR crushed red pepper flakes  
1 - 14.5 ounce can diced tomatoes  
Salt & ground pepper  
1/2 tsp brown sugar  
1 cup chicken broth  
1 cup heavy cream  
1/2 cup fresh or frozen sweet peas  
1/2 cup freshly grated Parmesan cheese

- ✚ In a large skillet over medium high heat, melt two tablespoons of butter. Add onions, garlic and jalapeno pepper; sauté until slightly browned (appx 5-10 min)
- ✚ Add the tomatoes (you can add them with all juice as is OR put them in a food processor and pulse for a few times to get majority chunks “out”), salt, pepper and brown sugar; bring the mixture to boil
- ✚ Add chicken broth, cream, peas, Parmesan cheese to the pan and bring boil stirring occasionally. Reduce the heat so that the mixture is barely simmering and prepare the pasta according to package directions and shrimp (see next step)
- ✚ While pasta is cooking, quickly sauté the shrimp in the remaining 2 tablespoons butter (this shouldn't take more than 2-3 min OR you will overcook your shrimp and it'll be hard and too chewy) and add to the sauce. Turn off the sauce
- ✚ Once pasta is al dente, drain it and serve with the sauce over it. Feel free to add more Parmesan cheese or chopped parsley on top