

# RECIPE

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### Lemon(garlic) Garlic Shrimp Alfredo

Prep Time: 30 Min Cook Time: 30 Min Ready in: 45 Min Serves: 6



#### ingredients

##### Shrimp

- 16-24 Large Peeled, Deveined Shrimp
- 1/4 Cup Unsalted Butter
- 2 Lemons
- 3 Tablespoons Fresh Garlic, Chopped
- Salt & Pepper to Taste
- 8 tablespoons of Extra Virgin Olive Oil
- 4 tablespoons Freshly Grated Parmesan Cheese

##### Pasta & Veggies

- 1 Box Angel Hair Pasta
- 1 Tablespoon Olive Oil
- Salt & Pepper to Taste
- 8 Stalks Asparagus
- 1 Diced Tomato
- 6 Stalks Green Onion

##### Alfredo Sauce

- 1/2 Cup Unsalted Butter
- 2 Cups Heavy Cream
- 5 Tablespoons Fresh Garlic, Chopped
- 3 Cups Freshly Grated Parmesan Cheese
- 1/4 Cup Chopped Fresh Basil
- 1/4 Cup Chopped Lemon Verbena



Pre-heat oven to 375 degrees. Heat 6 tablespoons of extra virgin olive oil over a medium high heat. Add in shrimp, juice from 1 lemon, and 1 tablespoon of garlic. Sauté for 5 minutes, flip shrimp and sauté an additional 5 minutes.

Add shrimp to baking pan with butter, 1/2 sliced lemon, 2 tablespoons of garlic, pinch of chopped basil and lemon verbena, 2 tablespoons of extra virgin olive oil, and sprinkle 4 tablespoons of parmesan cheese.

Bake for approximately 20-25 minutes until golden brown.

from the Kitchen of *Michael W. Waite*

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### Lemon(grass) Garlic Shrimp Alfredo



While the shrimp is baking, boil water and add a tablespoon of extra virgin olive oil, along with salt and pepper for the angel hair pasta. Chop the green onion and asparagus, and dice the tomato. Set aside vegetables in a prep bowl.

To make the Alfredo sauce, melt butter in a medium saucepan over medium low heat. Add cream and simmer for 5 minutes, then add garlic and cheese as you whisk quickly, heating through. Chop basil and lemon verbena finely and stir into sauce.

Drain the angel hair and add to pasta serving bowl, mixing in the alfredo sauce and cut veggies from the prep bowl. Add the shrimp to the top of the bowl (along with the sliced lemon for garnish) and top with grated parmesan cheese.



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