

MORTON & BASSETT SPICES®

Sun Dried Tomato Shrimp Alfredo



- 1 lb fresh shrimp, deveined
- 2 garlic cloves, minced
- 1 cup heavy cream
- ½ cup white wine
- ½ yellow onion, chopped
- ⅓ cup sun dried tomatoes, julienne cut
- 4 tablespoons butter
- ½ teaspoon Morton & Bassett Red Chili Flakes
- ½ teaspoon Morton & Bassett Thyme
- 1 teaspoon Morton & Bassett Basil
- 1 teaspoon balsamic vinegar
- 1 package Fettuccine noodles

In a large sauce pan, melt butter on medium heat. Once butter is melted, toss in shrimp and give a quick sear (about 2-4 minutes on each side until they turn pink). Remove from pan and set aside.

Add onion, garlic, sun dried tomatoes, and red chili flakes to the pan. Cook on medium until onions become translucent, about 5 minutes. Salt & pepper to taste. Boil water and begin to cook the pasta noodles in a separate pot. Add white wine to pan and bring sauce to a simmer. Let simmer uncovered until it reduces down to about half its thickness, about 10-15 minutes. Reduce heat to low and add cream to pan. Stir until sauce has creamy, smooth texture. Add in basil, thyme, and balsamic vinegar. Add shrimp back to the pan and cook for about one more minute. Serve over cooked pasta noodles.



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