

# Peppered Shrimp Alfredo

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Rated: ★★★★★

Submitted By: JZELLER

Photo By: CaptainRicco

Prep Time: 30  
Minutes

Cook Time: 20  
Minutes

Ready In: 50  
Minutes

Servings: 6

"A jar of Alfredo sauce gets an added kick with cayenne pepper, Romano cheese, and extra cream. Served with red bell peppers, shrimp, and penne pasta, this is one rich dish!"

## INGREDIENTS:

12 ounces penne pasta	peeled and deveined
1/4 cup butter	1 (15 ounce) jar Alfredo sauce
2 tablespoons extra-virgin olive oil	1/2 cup grated Romano cheese
1 onion, diced	1/2 cup cream
2 cloves garlic, minced	1 teaspoon cayenne pepper, or more to taste
1 red bell pepper, diced	Salt and pepper to taste
1/2 pound portobello mushrooms, diced	1/4 cup chopped parsley
1 pound medium shrimp,	

## DIRECTIONS:

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
2. Meanwhile, melt butter together with the olive oil in a saucepan over medium heat. Stir in onion, and cook until softened and translucent, about 2 minutes. Stir in garlic, red pepper, and mushroom; cook over medium-high heat until soft, about 2 minutes more.
3. Stir in the shrimp, and cook until firm and pink, then pour in Alfredo sauce, Romano cheese, and cream; bring to a simmer stirring constantly until thickened, about 5 minutes. Season with cayenne, salt, and pepper to taste. Stir drained pasta into the sauce, and serve sprinkled with chopped parsley.



## Country Apple Dumplings



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