

ANGEL HAIR PASTA WITH SHRIMP ALFREDO SAUCE

INGREDIENTS:

Angel Hair Pasta – 3 nests for each person (at least)
1 ½ pounds Shrimp
Crab Boil
1 envelope McCormick's Alfredo Sauce Mix
Extra Milk
White Wine
Italian Seasonings
Garlic Powder

DIRECTIONS:

1. Cook pasta about 5-7 minutes.
2. Peel shrimp. Cook with crab boil about 10 minutes.
3. Mix Alfredo Sauce according to package directions.
4. Add extra milk, garlic powder, white wine, and Italian seasonings.
5. Right before serving, toss shrimp in Alfredo sauce.
6. Place pasta on serving dish. Top with Alfredo sauce and shrimp.

CATHERINE'S NOTES

Other good things to add are Lemon Pepper, Horse Radish, and/or Dry Mustard.