

Shrimp and Asparagus Penne Alfredo

Disney's Grand Floridian Resort & Spa

1900 Park Fare

Ingredients

-  ½ lb. asparagus spear - cut in 2" pieces
-  2 cloves garlic
-  2 tsp olive oil
-  1 quart heavy cream
-  1 lb. shrimp
-  ¼ lb. parmesan cheese - grated
-  1 pinch nutmeg - to taste
-  1 pinch white pepper - ground, to taste
-  1 pinch salt - to taste
-  1 lb. penne pasta -- cooked and drained

Directions

1. Blanch the asparagus in boiling water for 2 minutes. Drain and chill in cold water.
2. In a large saute pan, saute the garlic in the olive oil until aroma develops.
3. Add the heavy cream and reduce to about 2 1/2 cups.
4. Add the shrimp and allow them to cook through (about 3 minutes).
5. Add the blanched asparagus to the pan and allow to heat through.
6. Add the Parmesan cheese and a pinch of nutmeg and pepper to the pan. Stir to melt the cheese.
7. Toss the pasta with the sauce.
8. Season to taste with nutmeg, pepper and nutmeg.
9. Serve hot with additional grated Parmesan cheese on the side.



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