



Fuel the Body
Fuel the Soul

Shrimp Fettuccini



PREP TIME
10 MINUTES



COOK TIME
20 MINUTES



SERVINGS
2-3

Ingredients:

1/2 cup olive oil
1 large onion, diced
2 cloves minced garlic
Fettuccini pasta

Bag of peeled shrimp
Italian seasoning
Salt and pepper
Parmesan cheese

Procedure:

1. Prepare fettuccini pasta according to instructions.
2. Sauté onions and garlic in olive oil.
3. Add shrimp and seasonings to taste to the sauté pan. Let simmer for about 10 minutes.
4. Drain the pasta and return to pot.
5. Add sautéed mixture to the pasta pot and stir, making sure to evenly coat the pasta.
6. Plate the fettuccini and serve with Parmesan cheese.
7. Enjoy!



SISTERS OF ST. JOSEPH
OF CARONDELET