



THERE'S PLENTY OF FISH IN OUR SEA!

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Name: Cleopatra Morrison

Recipe Title: Creamy Shrimp Linguine Alfredo

Recipe Ingredients:

- Linguine
- Alfredo sauce
- Shrimp
- Onions
- Scallions
- Bell peppers (red, yellow, green, orange)
- Habanero peppers
- Garlic
- Sazon
- Adobo
- Curry powder
- Black pepper
- Salt
- Oil
- Butter

Recipe Instructions

Shrimp:

1. In a bowl, combine the shrimp, powder seasonings and chopped seasonings.
2. In a heated pot, melt butter in oil.
3. Add shrimp and seasonings in the pot and stir constantly.
4. Add water as needed to produce gravy
5. Simmer on low temperature until gravy thickens

Linguine:

1. Bring large pot of water to boil with oil and salt
2. Cook to desired tenderness and drain
3. Pour the Shrimp gravy directly onto the pasta and stir
4. Add alfredo sauce until pasta is creamy.

To serve:

1. Serve shrimp over pasta