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Recipe Name: Cajun Shrimp-Sausage Fettuccine

Recipe Ingredients:

- 16 oz fettuccine pasta
- 1 tablespoon olive oil
- 1-2 pound medium-sized shrimp, shelled and deveined
- 4 tablespoons Cajun seasoning
- 1/2 pound Andouille sausage, sliced into 1/4 inch circles
- 1 small yellow onion, diced (or white onion)
- 3-4 cloves garlic, minced
- 1/2 cup chicken stock
- 2 cup heavy cream
- 2 cup grated Parmesan cheese
- 4 teaspoons black pepper
- 1/2- 1 teaspoon cayenne pepper (depends on how much spice)

Recipe Instructions:

1. Use a large pot to bowl pasta in salt water. Add pasta to boiling water. Once cooked, drain pasta and set aside.
2. Add oil to large skillet (preferably high sides) Season the shrimp with Cajun seasoning and add to the skillet once the oil is hot. Cook for a few minutes just until the shrimp turns pink and is cooked. Remove shrimp from the skillet and set aside.
3. In the same skillet add sausage and onion. Saute until the onion is translucent and the sausage is starting to brown. Add in the garlic and saute for another 30 seconds just until the garlic is fragrant.
4. Add the chicken stock to the skillet and scrape up any brown bits on the bottom of the pan.

5. Add the heavy cream, Parmesan cheese, black pepper and cayenne pepper to the skillet. Simmer on medium heat until the sauce starts to thicken.

6. Add in the cooked pasta and shrimp and toss to combine. If the sauce is too thick you can thin it out with a little milk. If it's too thin let it cook down a bit more until you reach your desired texture or add cornstarch dissolved in water to thicken.