



Shrimp & Peas Alfredo

Ingredients:

1 pkg (16 oz) of Linguine Pasta	1 pkg (12 oz) of Raw Shrimp (small, peeled, deveined, tail off)
1 cup Frozen Sweet Peas	1 jar (16 oz) Alfredo Pasta Sauce
1 small diced onion	3 - 4 cloves of Garlic
1/2 tsp Garlic Powder	1 1/2 tsp Adobo
1 tbsp Epis	2 tbsps Extra Virgin Olive Oil
1 tbsp Vegetable Oil	16 oz of Milk
Salt to Taste	1 tsp Old Bay (optional)
Crushed Red Peppers (optional)	

Directions:

1. In a bowl, place thawed shrimp with 1 tbsp. Epis and 1 tsp. Old Bay seasoning (optional). Mix well and set aside.
2. In a large pot, cook linguine according to package directions and reduce 1-2 minutes from cooking time. In addition, be sure to salt and add 1 tbsp. of vegetable oil to the water. When there's 3 - 5 minutes left of cooking time, add in frozen peas to pot. At the end of cooking time, drain and set aside.
3. In a skillet, add 2 tbsps. of extra virgin olive oil and 1 small diced onion. Sauté onions on medium heat for about 2 minutes. Increase heat to high and sauté for an additional minute.
4. While oil is hot, place shrimp into skillet and top with minced garlic. Mix well and continue to cook for about 3 -5 minutes, just until shrimp is no longer opaque.
5. Remove shrimp from heat, place into a different container and set aside. Return pan to heat, bring it down to medium heat and add a full jar of alfredo sauce. Fill the empty jar with milk, close the lid and shake it up before pouring milk into the pan. Add remaining spices: 1/2 tsp garlic powder and 1 1/2 tsp Adobo. Stir contents thoroughly. Let it simmer for about 2 minutes or so.
6. Add sauce to the pot with the pasta along with the shrimp. Mix contents thoroughly. Add salt to taste. The sauce will be runny but let it boil for another minute or two, until the pasta has reached it's full cooking time. The sauce will thicken if it is allowed to sit after cooking.
7. Serve with a dash of crushed red peppers on top (optional) and enjoy!