

OLIVE GARDEN MEDITERRANEAN GARLIC SHRIMP

F EASY

Last Modified: 01/15/2016

PREP: 10 Min
COOK: 10 Min
STOVETOP

BAR & RESTAURANT COPY

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Jumbo Shrimp (21 / 25 Count)	Raw
2	Tbsp	Olive Oil	
1/4	Tsp	Crushed Red Pepper Flakes	
1	Pound	Dried Fettuccine Noodles	Cooked
5	Cloves	Garlic	Chopped
1/2	Cup	Parmesan Cheese	Grated

OPTIONAL

1	Recipe:	Bar & Rest Copy - Olive Garden Garlic Alfredo Sauce
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PREPARATION

NOTE	This is Olive Garden's recipe. This is also great without the optional Alfredo Sauce and a bunch lower in calories.
TOOLS	1) Large Stainless Steel Skillet & Lid 2) Stock Pot & Lid
PREP	DISH 1) Peel, de-vein and rinse the Shrimp, leaving the tails on if desired. Set them aside in cold water. 2) Chop the Garlic Cloves and set them aside, 3) Grate the Parmesan Cheese and set it aside.
1	In the stock pot, cook the Fettuccine Noodles al-dente according to package directions.
2	Meanwhile, heat the Olive Oil in a large skillet over medium heat until it begins to shimmer. Add in the Red Pepper Flakes and Garlic and cook until you can smell the Garlic, about 1 to 2 minutes.
3	If using the Garlic Alfredo Sauce, add it in and heat until it begins to bubble.
4	Add in the Shrimp and cook while stirring until just done, about 2 minutes more.
5	Remove from the heat and stir in the Parmesan Cheese.
SERVE	Place the Noodles on a warm serving platter, pour the Garlic Sauce over the top and serve while hot.