



## Creamy Shrimp Alfredo

### Description

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This recipe came from an old **Kraft Foods** magazine. I have gotten several good recipes from their magazine and most of them are family friendly. I like that the alfredo sauce is made with chicken broth and cream cheese which is less fattening than traditional heavy cream. I use the 1/3 less fat cream cheese because I can't tell a difference. However I don't care for fat free cream cheese. Philadelphia brand cream cheese also sells a cooking cream which would work in this recipe, but I haven't tried it yet. I apologize for my food photography. It's something I plan on working on

this year. It tastes better than it looks.

### **Creamy Shrimp Alfredo**

- 1/2 lb. linguine
- 2 tbsp Kraft Balsamic Vinaigrette Dressing (I use whatever I have)
- 1/2 lb. uncooked deveined peeled medium shrimp
- 3 cloves garlic, minced
- 6 oz. (3/4 of 8 oz. pkg) Philadelphia Cream Cheese, cubed
- 3/4 cup fat-free reduced-sodium chicken broth
- 1/4 cup shredded Parmesan Cheese
- 1 tbsp chopped fresh parsley (I usually omit this)

Cook pasta as directed on package. Meanwhile, heat dressing in large skillet on medium heat. Add shrimp; cook and stir 2 to 3 min or until shrimp turn pink, adding garlic for the last minute. Remove shrimp and set aside. You can also use already cooked shrimp which is what I usually have and just add it at the end to warm it up. I still add the garlic and dressing to the Alfredo sauce though. Add cream cheese and broth to skillet, cook until cream cheese is completely melted stirring frequently. Stir in shrimp and 3 tbsp Parmesan (I like to add a little more). Drain pasta and add to skillet. Toss to coat and sprinkle with remaining Parmesan cheese. If your family doesn't like shrimp you could substitute chicken for the shrimp. The possibilities are endless. Tailor the recipe to your own liking.

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