

**Serves 3**

**INGREDIENTS**

225 g fettuccini pasta  
7 g butter  
225 g cooked shrimp - peeled and deveined  
2 cloves garlic, minced  
120 ml half-and-half  
2 Tspn grated Parmesan cheese  
1/2 Tspn chopped fresh parsley  
salt to taste

**DIRECTIONS**

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
2. In a large skillet, saute shrimp and garlic in the butter for about one minute. Pour in half and half; stir. Sprinkle Parmesan cheese in one tablespoon at a time, stirring constantly. After all Parmesan is added, mix in parsley and salt. Stir frequently making sure it does not boil. (IDGL, but make sure the parmesan melts.) Sauce will take a while to thicken.
3. When sauce has thickened, combine with cooked pasta noodles; serve hot.

**NOTES:** Too little sauce

13/6/2011 200 g tagliatelle and 300 ml half-and-half was just right for 3 people.

24/4/2014 Again YES

Stir-fry the prawns and garlic in very hot oil for two minutes in a large saucepan and add them at the end. The prawns are crisp and nutty versus soggy.

8/3/2012 450 ml of half-and-half  
7 Tspn Parmesan  
1/2 packet of Serena tomato paste  
166 g Tagliatelli Pasta  
333 g Woolies Prawns