

Shrimp Fettuccine Fusion

Cookware

- **LARGE POT**
- **STRAINER**

Ingredients

- 1/4 CAN - **CREAM OF CHICKEN SOUP**
- 1/4 CAN - **FRENCH STYLE GREEN BEANS**
- 5 1/4 OZ - **FETTUCCHINE**
- 1/4 CAN - **ROTEL**
- 4 OZ - **SHRIMP**
- 1 1/4 OZ - **VELVEETA**
- 1 TBSP - **BUTTER**
- 1 CLOVE - **MINCED GARLIC**
- 2 3/4 TBSP - **MILK**
- 1 TSP - **LEMON JUICE**
- 2 3/4 TBSP - **PARSLEY**
- 1 TSP - **PEPPER**

Instructions

1. (a) Bring 3-4 quarts of water to a roilling boil for each pound of **FETTUCCHINE** in **LARGE POT**. Add **FETTUCCHINE** and return to boil. Boil uncovered 12 minutes. Drain in **STRAINER**. (b) Separate **BUTTER**. (c) Separate **MINCED GARLIC**. (d) Separate **CREAM OF CHICKEN SOUP**, **VELVEETA**, **MILK**, and **PEPPER**. (e) Separate **ROTEL**, **LEMON JUICE**, and **SHRIMP**. (f) Separate **FRENCH STYLE GREEN BEANS** and **PARSLEY**.
2. In **LARGE POT**, melt **BUTTER** over medium heat. Add **MINCED GARLIC** and cook 1 minute.
3. Stir in **CREAM OF CHICKEN SOUP**, **VELVEETA**, **MILK**, and **PEPPER**. Cook over high heat and stir until cheese is melted and mixture is smooth.
4. Stir in **ROTEL**, **LEMON JUICE**, and **SHRIMP**. Cook over medium heat until **SHRIMP** are pink and opaque, about 4 minutes.
5. Stir in **FRENCH STYLE GREEN BEANS** and **PARSLEY** and toss.