



Cleveland County Kitchen
March, 2020
Food of the Month – Broccoli
Recipe – Shrimp Alfredo on Linguini
with Broccoli
Chef: Terry Miller



Ingredients

- Linguini
- 2 cans chopped clams
- 1 pound frozen or fresh raw shrimp
- 1 large head of fresh broccoli
- 1 medium onion
- Parsley
- Chopped garlic
- Garlic pepper
- Garlic salt
- Old Bay Seasoning
- Fish/Oyster sauce
- 1 stick of butter
- Vegetable oil
- 1 jar Alfredo Sauce
- Lemon juice
- Small package of grated mozzarella cheese

Directions

Noodles:

Break noodles in half. Add them to a large pot of water with ½ teaspoon parsley, ½ teaspoon garlic salt, ½ teaspoon garlic pepper, ½ teaspoon Old Bay Seasoning, 1 tablespoon Fish/Oyster sauce, cooking oil and the clam juice from one can of chopped clams. Thaw and shuck shrimp. Place shrimp shells in a clam bag and place them in the water and boil for 4 minutes. Continue to cook noodles till desired softness. Strain noodles and place in a covered pot with ¼ stick of butter and set aside.

Sauce:

In a large pan, add vegetable oil and 1 teaspoon of chopped garlic. Wait for 3 minutes on medium heat and add finely chopped onions and both cans of chopped clams. Add 1 teaspoon fish sauce, garlic pepper, parsley, garlic salt, and ¼ stick butter. Cook on high heat for five minutes stirring occasionally and add Alfredo stirring gently. Stir occasionally for six minutes. Chop broccoli into florets and add on the top and cover. Steam for two minutes or till dark green and crispy and stir. Place in a covered pot and set aside.

In a pan, add remaining butter, parsley, several shakes of lemon juice, and cook shrimp two minutes per side and remove. Set aside and let the sauce from the shrimp cook down.

Plating:

Place noodles on a plate. Add shrimp on top. Add thickened shrimp sauce to each plate and pour broccoli sauce over the top. Sprinkle with grated mozzarella cheese and microwave for 1 minute and serve.

Made Available by:

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