



Shrimp and Portobello Mushroom Fettucine


Florida Seafood at Your Fingertips **LIVE!**

Ingredients:

- 1 (16 ounce) package** dry fettuccini noodles
- ¾ cup** butter, *divided*
- 1 lb** baby portobello mushrooms, *sliced*
- 1** large onion, *chopped*
- 3 cloves** garlic, *minced*
- 4 oz** cream cheese
- 2 tbsp** all-purpose flour
- 1 pint** whipping cream
- ½ cup** freshly grated Parmesan cheese, *divided*
- 2 lbs** medium shrimp, *peeled and deveined*
- 1 tbsp** Cajun seasoning
- 1 pinch** salt and pepper to taste
- ½ cup** green onions, *chopped*

Instructions:

- 1.** Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.
- 2.** Meanwhile, heat 1/4 cup butter in a large skillet over medium heat. Stir in mushrooms and cook until soft. Remove mushrooms and set aside. Wipe out skillet.
- 3.** Heat 1/2 cup butter in the skillet over medium-high heat. Stir in onions and cook until soft and translucent. Stir in garlic and cook 1 minute. Add cream cheese and cook until melted.
- 4.** Reduce heat to medium low, and stir in flour, whipping cream, and 1/4 cup Parmesan cheese. Stir in shrimp, and season with Cajun seasoning, salt, and pepper. Cook until shrimp are pink, and sauce thickens, about 3 minutes. Remove from heat. Fold mushrooms, green onions, and fettuccine into sauce. Sprinkle with remaining 1/4 cup Parmesan and serve.

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