



Seafood Fettuccine in White Sauce



4 Servings



30 minutes

Ingredients :

- Fettuccine pasta
- Shrimp peeled and deveined
- Sea scallops
- Crab meat
- Butter
- Olive oil
- Garlic cloves
- Heavy cream
- Parmesan cheese
- Salt
- Black pepper
- Italian seasoning
- White wine
- Fresh parsley



Instructions :

1. Bring a large pot of salted water to a boil and cook the fettuccine according to package directions until al dente, then drain and set aside.
2. Heat olive oil and butter in a large pan over medium heat and sauté garlic until fragrant but not browned.
3. Add shrimp and scallops to the pan and cook for 2 to 3 minutes per side until just cooked through, then remove and set aside.
4. Pour white wine into the pan and simmer for 2 minutes to reduce slightly.
5. Add heavy cream, salt, black pepper, and Italian seasoning, then stir and let the sauce gently thicken.
6. Stir in parmesan cheese until the sauce becomes smooth and creamy.
7. Return the cooked seafood and crab meat to the pan and gently mix to coat with sauce.
8. Add the cooked fettuccine and toss until everything is evenly combined.
9. Remove from heat and let rest briefly before serving.
10. Garnish with fresh parsley and serve warm.