

SIRLOIN AND SHRIMP ALFREDO



TIME TO PREPARE

45 Minutes



COOK TIME

1 Hour



SERVING

6 People



PREPARED BY

Frozen_Smoke_BBQ

Ingredients

12 oz	Fettuccine
1 lb.	Wagyu Sirloin Steak
1 lb.	Shrimp
2 tbsp	Olive Oil
Kosher Salt	
Black Pepper	
2 tbsp	Butter
2 cloves	Garlic Minced
2 tbsp	All-purpose flour
2 cup	Milk
1 tbsp	Freshly chopped Parsley

Steps to Cook

- 1) Boil water and add Fettuccine to put until al dente.
- 2) Coat both sides of steak with oil and season generously with salt and pepper.
- 3) Place steak in a large skillet over medium-high heat
- 4) Cook around 4 minutes per side or until you reach the internal temp you desire
- 5) While steak is resting, place 1 Table spoon butter in pan and fry the shrimp.

<i>½ cup</i>	<i>Grated Parmesan</i>
<i>1 ½ cups</i>	<i>Halved Cherry Tomatoes</i>
<i>4 cups</i>	<i>Baby Spinach</i>

- 6) After the shrimp is done it is time to make the sauce
- 7) Add butter to skillet and let it melt, then add garlic and cook until fragrant “1 minute”
- 8) Whisk in flour and cook 1 more minute
- 9) Add milk and simmer until thickened “5 Minutes”
- 10) Add Parsley, Parmesan and seasoning with salt/pepper to taste.
- 11) Add tomatoes and cook down for 2 minutes
- 12) Add cooked pasta to sauce and toss with spinach
- 13) Top with Steak and Shrimp “Add more fresh Parmesan to top it off”
- 14) Serve and Enjoy