

Recipes



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TORTELLINI ALFREDO WITH BLACKENED SHRIMP

COOK THE CHEESE TORTELLINI AS DIRECTED AND PLACE TO THE SIDE. HEAT A LITTLE OLIVE OIL AND COOK THE SHRIMP FOR ABOUT 2 MINUTES ON EACH SIDE. I LIKE TO USE PAUL PRUDHOMMES BLACKENED SEASONING TO COVER THE SHRIMP. NOW TOSS YOUR TORTELLINI PASTA IN A RICH ALFREDO SAUCE AND TOP WITH THE BLACKENED SHRIMP.

SERVE



AS Seen on KMID



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