**tHE bEST eVER Shrimp fETTuCcIni aLFREDO**

INGREDIENTS

* 8 tablespoons **Challenge Butter**
* 5 cloves garlic, finely minced or pressed through a garlic press
* 1 1/2 pounds of large peeled and deveined shrimp
* 8 ounces **Challenge Cream Cheese**, softened and cut into pieces
* 2 cups, 2%milk
* 2 cup of fresh grated Parmesan cheese, plus some extra for garnish if desired
* 2 teaspoon ground black pepper
* 1 teaspoon salt, more to taste, if needed
* 1 package of fettuccini noodles cooked as directed on the package
* 1/4 cup of diced fresh parsley

DIRECTIONS

1. In a medium pot or skillet, melt the butter over medium heat. Add the garlic and cook for about 2 minutes, stirring constantly, taking care not to let the garlic burn. Add the shrimp and cook until shrimp or opaque, about 4-5 minutes. Remove shrimp from pan.
2. Add the cream cheese to the garlic butter in pan, stirring with a whisk until the mixture is smooth. It will look curdled at first, but with constant whisking for 2-3 minutes, it should come together to form a smooth, creamy paste. Add the milk gradually, about 1/4 cup at a time, whisking quickly and constantly until each addition is incorporated fully into the sauce. Stir in the Parmesan cheese, pepper and salt. Stir until the cheese is melted and the sauce is the desired consistency. Cook for 2-3 minutes for a thicker sauce or remove right after the cheese is melted for a thinner sauce. Stir in cooked shrimp.
3. Serve immediately over hot, cooked pasta, and garnish with a sprinkle of fresh parsley.