

CopyCat Carrabba's Italian Grill Pasta Weesie

Ingredients

Pasta:

8 jumbo shrimp
1/4 cup sautéed mushrooms
pinch minced garlic
1 tablespoon sliced green onions
1/4 cup lemon butter
1/2 cup Alfredo sauce
1/2 cup grated Romano cheese
Heavy hand of fettuccine

Lemon Butter Sauce:

2 tablespoons clarified butter (you'll need about 1/2 stick of butter; directions follow)
2 tablespoons finely chopped yellow onions
2 tablespoons finely chopped garlic
4 tablespoons fresh lemon juice
2 tablespoons dry white wine
2 tablespoons cold butter
salt and pepper

Directions

Pasta:

Saute the shrimp until nearly done. Add garlic, green onions and mushrooms. Finish with lemon butter. In a separate pan, warm Alfredo to simmer. Add cooked fettuccine and Romano cheese. Plate pasta and top with shrimp mixture.

Lemon Butter Sauce:

To clarify butter; Melt 1/2 stick of butter over low heat. When melted, remove from heat and set aside for several minutes to allow the milk solids to settle to the bottom. Skim

the clear (clarified) butter from the top, and discard sediment. (This can be done ahead of time). To make the sauce: Heat clarified butter, add onion and garlic, and saute until transparent. Add lemon juice and white wine, and season to taste with salt and pepper. Simmer 2-3 minutes to reduce liquid. Remove from heat and swirl in cold butter until sauce is smooth and emulsified.