

CopyCat Olive Garden Seafood Alfredo

Ingredients

1 pound fettuccine
1/4 pound unsalted butter (1 stick)
2 cups heavy cream
1/4 teaspoon nutmeg
1 1/2 cups freshly grated Parmesan (see note)
salt
black pepper
1/2 pound extra small shrimp (or shrimp size of choice)(or more if preferred)
1/4 pound bay scallops (or size of choice)(or more if preferred)

Directions

Start the water for the fettuccine pasta. Cook as per package directions until just shy of al dente (it will be added to the sauce later and will continue to cook). If the pasta is done too early, drain and set aside while reserving 1 cup of the cooking liquid just in case the sauce is too thick.

As the water is starting for the pasta, combine the butter and cream in a large pot or a wide skillet with tall edges (like the one in my picture). Heat over medium until the butter is melted into the cream.

Turn heat down to medium low. Add the nutmeg to the cream and butter mixture. Whisk to combine.

Add the Parmesan cheese. Season with salt and pepper to taste (cheese is salty, so make sure you do not salt until after the Parmesan is added).

Add the shrimp, scallops, and pasta to the sauce and toss to coat. Let it cook for 2-3 minutes to combine the flavors. If the sauce is too thick, add a little pasta water at a time to loosen the sauce (or cream). If too thin, let it cook a little longer. This should be enough time for the small seafood to cook.

Remove from heat. Serve immediately.