

# CopyCat The Old Spaghetti Factory Garlic Shrimp Fettuccine Alfredo

## Ingredients

1 recipe [The Old Spaghetti Factory Garlic Butter Shrimp](#)  
1 box Fettuccine  
4 tablespoons 1/2 stick Unsalted Butter  
1 cup freshly grated Parmesan Cheese  
1 cup Heavy Cream  
1 large Egg Yolk lightly beaten  
Salt and freshly ground Black Pepper to taste

## Directions

Prepare The Old Spaghetti Factory Garlic Butter Shrimp according to the recipe in the Box below. Set aside and keep warm.

Prepare pasta according to package directions. Drain. Set aside and keep warm.

Place a medium saucepan over medium-low heat.

Add butter to pan.

When butter has melted and is hot (do not burn), add heavy cream and cheese. Stir to melt cheese.

When cheese has melted, add egg yolk. Cook, stirring constantly, until mixture thickens enough to coat the back of a spoon.

Taste. Add salt and pepper, to taste. Stir to mix.

When satisfied with taste, add warm fettuccine and stir to coat and heat.

When pasta is hot, place warm shrimp into sauce. Heat and stir just long enough to heat shrimp. DO NOT overcook or shrimp will turn rubbery.

Quickly remove from heat.

Turn out onto a large serving platter.

Serve immediately.