

Cheesy Garlic Shrimp Alfredo

There are so many ways to prepare shrimp, and that's normal. We all know how good it tastes, so it's natural to be creative! My son loves shrimp so much, yesterday I made this for him, he was so happy!

You'll Need:

2 cups of 2% milk.
4 ounces of cream cheese.
2 tbsps of flour.
 $\frac{1}{2}$ tsp of salt.
3 tbsps of butter.
3 tbsps of minced garlic.
1 cup of grated mozzarella cheese or 3 cheese blend.
 $\frac{1}{3}$ cup of parmesan cheese.
Pepper.
1 lb of peeled and deveined shrimp.
Parsley to garnish.

How to:

Smooth together the milk, cream cheese, flour and salt using a hand mixer.

Melt the butter in a saucepan and sauté the garlic for 1 minute, add in the shrimp and cook for 3 to 5 minutes.

Remove the shrimp and stir in the milk mixture in the pan on medium heat for 4 minutes. Simmer for 6 minutes, stirring constantly.

Turn off the heat, add in grated cheese and parmesan and let stand covered for 5 minutes.

Mix in the shrimp and set aside for 5 minutes.

Voila!

Simple, easy and delicious! I usually serve this over noodles and garnish with some dried parsley to add more flavor to shrimp. Give it a try, you will love it.