

# *Cajun Shrimp and Andouille Alfredo Sauce over Pasta*

Serves 12

2 pounds	medium-size fresh shrimp (peel and de-vein and set aside)
2 pkg	(12 ounce) fettuccine
1 pound	Andouille sausage, chopped
1 cup	butter
2 medium	onion, chopped
2 small	green bell pepper, chopped
8 ea	celery ribs, chopped (about 2 cups)
8 medium	garlic cloves, minced
3 Tbsp	Cajun seasoning
6 Tbsp	all-purpose flour
4 cups	chicken broth
3 cups	heavy cream
12 ounces	prepared cheese, cubed
1 1/2 cup	green onions, chopped
2/3 cup	Parmesan cheese, grated
6 Tbsp	fresh parsley, chopped

Prepare fettuccine according to package directions; drain pasta, and set aside. Cook sausage in a large Dutch oven over medium heat 10 minutes or until browned; remove sausage, and drain, reserving 2 tablespoons drippings in Dutch oven. Set sausage aside.

Melt butter in drippings in Dutch oven over medium heat. Add Shrimp, and cook 5 minutes or just until shrimp turns pink. Remove shrimp and keep warm. Add onion and next three ingredients; cook, stirring constantly, over medium heat 10 minutes. Stir in Cajun seasoning and flour. Cook over medium heat 1 minute stirring constantly. Gradually stir in chicken broth. Bring to a boil over medium-high heat, stirring occasionally. Boil one minute.

Reduce heat to medium low, and stir in heavy cream; cook over medium-low heat 8 minutes or until mixture simmers. Add pasteurized cheese cubes, sausage, and shrimp, stirring until cheese melts. Stir in chopped green onions, Parmesan cheese, and chopped fresh parsley.

Serve over hot fettuccine.