



Fettuccine with Mussels and Shrimp

Recipe By SUZY NEAL

SERVES: 4-6

INGREDIENTS:

- ☐ 8 oz. fettuccine pasta
- ☐ 8 tbsp. butter, unsalted
- ☐ 4 cloves garlic, chopped
- ☐ 1 cup Pinot Grigio wine
- ☐ 1/2 tsp. crushed red pepper flakes
- ☐ 1 (16 oz.) box frozen mussels in garlic butter sauce
- ☐ 1 lb. shrimp, thawed if frozen, peeled and deveined
- ☐ 1 lemon, cut into 8 wedges
- ☐ 1/2 cup Italian parsley, roughly chopped
- ☐ 1 block Parmesan Reggiano cheese
- ☐ 1 loaf crusty bread

DIRECTIONS:

- ☐ 1. Cook fettuccine to al dente, according to package directions. Drain and set aside.
- ☐ 2. Sauté butter and garlic for 1 min in a large pot. Add wine and red pepper flakes and simmer for 2 mins.
- ☐ 3. Add frozen mussels in sauce to the pot, increase heat, and simmer, covered for 4 mins.
- ☐ 4. Add shrimp and lemon slices, stir, and simmer until shrimp are opaque, turn pink, and turn slightly into a "C" shape, about 4-5 mins. (Cooking time varies shrimp size)
- ☐ 5. Stir in fettuccine and parsley. Serve with freshly grated Parmesan cheese and crusty bread for dipping.

This recipe doubles beautifully, be sure to use a large pot!

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