



Shrimp with Creamy Saffron Fettuccine

Ingredients

- 1 Medium Shallots, chopped finely
- 2 Cloves Garlic
- 1 tbsp Olive oil
- 500 g Peeled & cleaned shrimps
- 1 cube MAGGI® Saffron Stock
- 1 cup Cooking cream
- 0.5 cup parmesan cheese, grated
- 400 g Fettuccini pasta
- 1 tsp Fresh parsley, chopped
- 1 tbsp Butter
- 1 cup Water

Instruction

1. In a large pan, sauté shallots and garlic in butter and olive oil for 2-3 minutes until soft. Add shrimp, MAGGI® Saffron Stock and water, and cook for another 5 minutes until shrimp is pink.
2. In a large pan, sauté shallots and garlic in butter and olive oil for 2-3 minutes until soft. Add shrimp, MAGGI® Saffron Stock and water, and cook for another 5 minutes until shrimp is pink.
3. Add pasta and stir with the sauce over medium heat for 3-4 minutes. Transfer to a serving dish and garnish with parsley

Nutrition

Carbohydrates	40.59 g
Energy	341.71 kcal
Fats	9.57 g
Protein	22.92 g

25 Minutes

8 Servings