



Cajun Salmon and Shrimp Alfredo



Ingredients:

- 2 Salmon fillets
- 12 large shrimp, peeled and deveined
- 1 tablespoon Cajun seasoning
- 2 tablespoons olive oil
- 1 tablespoon unsalted butter
- 2 cloves garlic, minced
- 1 cup heavy cream
- ½ cup grated Parmesan cheese
- 8 ounces fettuccine pasta
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)
- Lemon wedges (for serving)

Method:

1. Season the salmon fillets and shrimp with Cajun seasoning.
2. In a large skillet over medium heat, heat the olive oil and cook the salmon for 3-4 minutes on each side, until cooked through. Remove from the skillet and set aside.
3. In the same skillet, add the shrimp and cook for 2-3 minutes, until pink and opaque. Remove from the skillet and set aside.
4. Cook the fettuccine pasta according to package instructions, then drain and set aside.
5. In the same skillet, melt the butter over medium heat. Add the garlic and sauté for 1 minute until fragrant.
6. Stir in the heavy cream and bring to a simmer. Reduce heat and add the Parmesan cheese, stirring until the sauce thickens.
7. Return the salmon, shrimp, and cooked pasta to the skillet, gently tossing to combine with the Alfredo sauce.
8. Serve garnished with chopped parsley and lemon wedges on the side.