



Seafood Alfredo

Recipe by: **Chef Demetrius Foster** | A **Spicy Spins** Exclusive

Ingredients:

- 1-16 oz. of salmon, cut into cubes
- 1 lbs of large raw shrimp, chopped
- 16 oz of crab meat
- 1 quart of heavy whipping cream
- 1 stick of salted butter
- 16 oz. bag of mozzarella cheese
- 1 pound of fettuccine pasta
- 1 red onion, sliced
- 1 red bell pepper, sliced
- 1 yellow bell pepper, sliced
- 1 bushel of fresh parsley
- 1 clove of garlic
- 1 tsp of onion powder
- 1 tsp of white pepper
- Salt to taste
- Black pepper to taste
- 3/4 cup olive oil

Instructions:

1. Heat $\frac{1}{4}$ cup of oil in a skillet to medium heat. Add onion, red, and yellow bell peppers. Cook and stir for 5 minutes. Remove vegetables to a plate.
2. In the same heated skillet, add $\frac{1}{2}$ cup of olive oil. Add salmon, shrimp, 1 tsp of salt, and black pepper. Cook on each side for 3 minutes. Remove seafood to a plate and keep warm.
3. Meanwhile, bring a pot of salted water to a boil. Cook the pasta until "al dente" (typically 8–10 minutes). Drain the pasta
4. In the same heated skillet, add heavy whipping cream, butter, onion powder, and white pepper. Slowly stir until the butter is fully melted.
5. Slowly add the mozzarella cheese to the cream. Stir for 2-3 minutes.
6. Add the cooked seafood, crabmeat, vegetables, parsley, and pasta. Cook and stir for 2 minutes. Season with more salt and pepper as needed.



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