

Seafood Alfredo (Main Courses)

- 1 lb fettucine or pasta of choice, cooked
- ◆ cup butter
- 1 cup half & half or heavy cream
- 1 ◆ cups parmesan, freshly grated
- 1 to 2 cups cooked seafood of choice
- 1 Tbsp Halladay's Seafood Alfredo Seasoning

In medium saucepan, melt butter over medium low heat. Add in half & half or cream and 1 Tbsp Halladay's Seafood Alfredo seasoning. Simmer for 5 minutes. Add Parmesan and whisk continuously until sauce is smooth. Fold in cooked, well drained seafood and continue to simmer just until seafood is heated through. Toss with cooked pasta; serve immediately.