Queen of Hearts Pasta

Pasta for 10 (basic Alfredo sauce with tomatoes and shrimp).

¾ cup salted butter
2 cups heavy cream 35%
2-½ cloves garlic minced
2 cup grated Parmesan cheese
½ cup diced tomatoes
1 cup chopped cooked shrimp (optional)
60 Whole cooked Shrimp with tales for heart shaped garnish (6 per guest)
Salt and pepper
Chopped Parsley for garnish

Boil pasta in well salted water according to package directions, enough for 10 guests. Drain well when cooked. Melt butter in a medium saucepan over medium low heat. Add cream and simmer for 5 minutes, then add garlic and cheese and whisk quickly, add diced tomatoes and pre cooked chopped shrimp heating through.

Spiral pasta with a fork on the individual plates creating a nest. Pour ½ cup of sauce or so on top. Place mini carrots in twos around pasta nest, garnish with parsley and create 3 small hearts from the whole shrimp using toothpicks to complete the look. Place shrimp hearts around plate as well. Lightly sprinkle with pepper. Serve immediately.

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