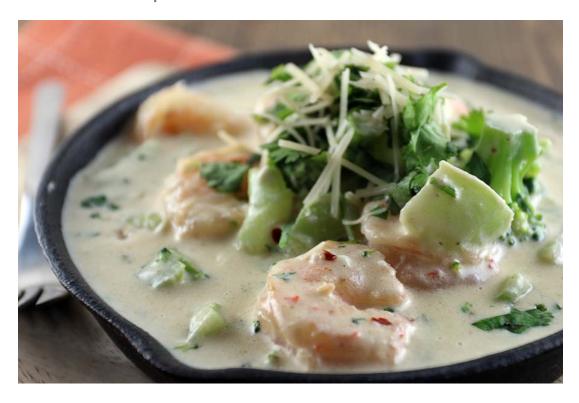


## Keto Shrimp Alfredo

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1 cup Heavy Cream
5 tbsp. Butter/2 tbsp.
Arette Organic Tea Oil
2 cloves Garlic
1 pound Shrimp, peeled
and deveined
5 tbsp. Water
1/2 cup Parmesan cheese
1 pound Broccoli,
chopped and steamed

- 1. Add 2 tbsp. of butter/Arette Organic Tea Oil to a medium-high skillet. Introduce the garlic cook until slightly browned
- 2. Add shrimp and cook for 2-3 minutes on each side, or until pink. Remove shrimp and keep warm.
- 3. Toss all the, water, cream cheese, an Parmesan into pan and stir vigorously. Remove from heat once butter and cream have melted.
- 4. Stir in shrimp and broccoli.
- 5. Serve and enjoy!

Serves 4. Each serving is 517 calories, 38.25g fat, 8.5g carbs, 2.5g fiber, 6g net carbs, 24g protein.

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