Pomì
O Così. O Pomì.

Italian-Style Shrimp and Zucchini



Preparation time: 45 min
Difficulty: Easy

Ingredients

- Dry oregano: 1 tsp
- Extra virgin olive oil: to taste
- Garlic cloves: 4 to 5 large, chopped
- Ground coriander: 1 tsp
- Large shrimp or prawns, peeled and deveined: 1 lb
- Salt and pepper: to taste
- Water: ½ cup
- Yellow onion: 1 medium-sized, chopped
- Zucchini: 2 squash, halved length-wise, then sliced (half moons)

Preparation

Easy, **Italian-style shrimp and zucchini** cooked in a delicious, chunky sauce with **Pomì 100% natural tomatoes**. Enjoy this simple dish with your favorite grain or a loaf of crusty Italian bread!

1. In a large cooking skillet, heat 3 tbsp extra virgin olive oil over medium heat until shimmering but not smoking. Add zucchini slices and sear, turning over once or twice, until nicely zucchini softens and turns a nice golden brown (do this in batches if you need to.) Remove zucchini from cooking skillet and set aside for now.
2. In the same skillet, add another tbsp or so of extra virgin olive oil, if needed. Add onions and cook over medium-high heat, tossing regularly, until onions turn a nice golden color (do not fully brown onions). Now add garlic and cook another 30 seconds until fragrant.
3. Add **Pomì Chopped Tomatoes** and water. Season with salt and pepper, coriander and oregano. Bring to a boil, then turn heat to medium-low and let simmer for 15 minutes or so.
4. To the simmering sauce, add shrimp and the previously seared zucchini. Cook another 5 minutes or until shrimp turns a nice light pink (do not overcook shrimp or it will turn rubbery). Remove from heat and serve.
5. Enjoy hot with your favorite grain or a loaf of crusty Italian bread!

Recipe by Suzy Karadsheh of TheMediterraneanDish.com

For this recipe we used:

Chopped Tomatoes 2 cups

