Pomì
O Così. O Pomì.

Shrimp in Tomato Sauce



Preparation time: 30 min
Difficulty: Easy

Ingredients

- Dried oregano: 1 teaspoon
- Garlic cloves minced: 4
- Ground pepper divided: ½ teaspoon
- Kosher salt divided: ¾ teaspoon
- Minced flat-leaf parsley: 2 tablespoons
- Olive oil divided: 4 teaspoons
- Peeled large shrimp deveined: 1 pound
- Red pepper flakes: ⅛ to ¼ teaspoon
- Small yellow onion finely diced: ½

Preparation

- Place the shrimp in a medium bowl. Toss with 2 teaspoon olive oil, ¼ teaspoon salt and ¼ teaspoon pepper.
- Heat a large nonstick or ceramic skillet over medium-high heat. Add the shrimp in a single layer and about 1 minute per side, flipping over the shrimp with tongs. If the shrimp don’t fit into the skillet in a single layer, cook them into 2 batches. Transfer the shrimp to a plate or bowl.
- If there are a lot of browned bits stuck to the bottom of the skillet, either carefully (pan is hot!) wipe them out with a damp paper towel or wash the skillet.
- Reduce the heat to medium. Heat the remaining 2 teaspoons olive oil in the skillet. Add the onion and cook, stirring occasionally, until the onion softens and becomes translucent, 4 to 5 minutes.
- Stir in the garlic, oregano, ½ teaspoon salt, ¼ teaspoon pepper and crushed red pepper flakes. Cook, stirring, for 1 minute
- Add the crushed tomatoes. Cook at a gentle simmer, stirring occasionally, for 15 minutes.
- Stir in the cooked shrimp and parsley. Taste and adjust seasoning, if necessary. Serve with pasta, rice, quinoa, cauliflower rice, spaghetti squash or zucchini noodles.

For this recipe we used:

None 2 boxes

