Pomì
O Così. O Pomì.

Spaghetti with Spicy Shrimp Sauce



Preparation time: 30 min
Difficulty: Easy

Ingredients

- Dry White Wine: ½ Cup
- Extra Virgin Olive Oil: for finishing
- Flat leaf parsley finely chopped (or basil torn by hand): 1 tbsp
- Garlic Cloves sliced thin: 4
- Hot Pepper Flakes: 1 tbsp
- Large Shrimps cleaned (21-15 count): 1 lb
- Olive Oil: 3 tbsp
- Salt and Pepper: to taste
- Spaghetti: 1 lb

Preparation

In a large non-stick pan, heat 2 tablespoons of olive oil and sauté half of the garlic until golden.
Add the shrimps, season lightly with salt and pepper and toss around, on a high flame, for 2-3 minutes. Add the wine to the pan and cook until reduced by a third, another couple of minutes. Remove from heat and set aside in a bowl to cool off.

Wipe the pan clean with a paper towel, add the remaining olive oil and garlic and sauté until lightly golden and crisp, add the pepper flakes and then add the tomatoes.
Stir well and season to taste with salt and pepper, bring to a gentle simmer and cook for about 15 minutes stirring occasionally. Use the back of a wooden spoon to brake down some of the tomato chunks, as it will help you achieve a more rustic texture.

Meanwhile bring a pot of salted water to a boil.
As the sauce is finishing to cook, stir the pasta into the boiling water and mix well to prevent it from sticking. Always check the pasta box for cooking time, and as a general rule always cook the pasta 1 or 2 minutes less than indicated on the box. Since it will be mixed into the saucepan to finish, this is the best way to make sure your spaghetti is served al dente.

Right before straining the pasta, add the shrimps to the tomato sauce, adjust salt and pepper if necessary and mix well.
Strain the pasta, add to the sauce and on a medium flame finish cooking it while evenly covering it in sauce.

Serve garnished with a generous pinch of chopped parsley (or basil) and a drizzle of olive oil. It goes without saying that you can always adjust the heat with some extra pepper flakes!

Prep Time: 5 min - Cook Time: 25-30 min

For this recipe we used:

Organic Strained Tomatoes 1 Box

